



Thursday, May 11th to Monday, May 15th, 2017

~~~~~ 1<sup>st</sup> Course ~~~~~

**Soup of Pedrosa Farm Asparagus**

Knotting onion crème fraiche, poached quails egg and leek ash-candied walnut  
*2015 Riesling, Tantalus, Okanagan Valley*

OR

**Salad of Sooke Harbour House Greens & Blossoms**

Garden Plum-Umeboshi Vinaigrette, lemon thyme goat cheese fritter and grilled beets  
*2016 Rosé, Quill, Blue Grouse Estate, Vancouver Island*

OR

**Pan Seared Scallop**

Local Kiwi, fennel and fermented jalapeño salsa, spring radish and kale shoots  
*2014 Millefiori (Siegerbebe & Ortega), Venturi Schulze, Vancouver Island*

OR

**Hot Smoked Duck Breast**

Cherry gastrique, butternut squash puree, roasted cauliflower and wild arugula  
*2014 Allegro (Petit Milo & Sauvignette), Unsworth, Mill Bay, Vancouver Island*

~~~~~ 2<sup>nd</sup> Course ~~~~~

Roasted Pork Belly

Natural juices, caramelized Okanagan peach, crispy fingerlings and mixed herb salad
2015 Pinot Noir, Tantalus, Okanagan Valley

OR

Butter Poached Sockeye Salmon & Spot Prawn

Spot Prawn Hollandaise, green pea-chervil puree, fermented radishes and crispy salmon skin chip
2015 Pinot Gris, Poplar Grove, Okanagan Valley

OR

Black Sesame Crusted Albacore Tuna Tatake

Tamari Ginger glaze, T'Souke freshly grated wasabi, black walnut vinaigrette with Uminami Farm wasabina greens
2015 Noble Blend, Joie Farm, Naramata, Okanagan Valley

OR

Soufflé of Tickler Cheddar

Pickled Rhubarb, compressed pear and tickler crostini melt
2015 Sauvignon Blanc, Stag's Hollow, Okanagan Falls



~~~~~ Main Course ~~~~~

**Duo of Happy Low Acres Chicken**

Roasted Breast, confit of leg, Morel chicken jus, Lovage of Fettuccini and Cowichan Asparagus  
*2015 Gamay Noir, Blue Mountain, Okanagan Valley*

OR

**Roasted Beef Tenderloin**

Potato Mille-Feuille with caramelized shallots and Ragley Farm kale, roasted bone marrow beef jus  
*2014 Cabernet Merlot, Cedar Creek, Okanagan Valley*

OR

**Mint-Yogurt Marinated & Baked Halibut**

Sheringham Akvavit halibut sauce, Du Puy lentil and chive crepe cannelloni,  
Uminami Farm kabu turnips and komatsuna  
*2015 Dry Riesling, Quail's Gate, Okanagan Valley*

OR

**Ravioli of Mixed Mushrooms**

Stinging nettle puree, pickled red pepper, Cowichan asparagus and kale, black current-duck egg sabayon  
*2014 Gewürztraminer, Wild Goose, Okanagan Falls*

Executive Chef Jonas Stadlander

- ~ Four course menu \$85 per person, four course wine pairing is available for \$45~
- ~ Chefs choice 7 course tasting menu for \$120, seven course wine pairing is available for \$70~
  - ~ À la carte pricing available.
- ~Please inform your server of any food allergies or dietary restrictions~
- ~18% Gratuity will be added to parties of 8 or more guests~



~~~~~ Dessert Course ~~~~~

Matcha-Green Tea Eclair

Dark chocolate mousse, maple candied walnuts, loganberry compote,
apricot - lemon geranium ice cream

Tawny Port, Bright's "74", Okanagan Valley

OR

Marzipan and Rhubarb Moussecake

Strawberry compote and toffee crunch

2013 Late Harvest Chardonnay, 8th Generation, Summerland, Okanagan Valley

OR

Garden Inspired Sorbets

The following flavours are served together:

Quince – Alexander Seed

Red Wine – Sour Cherry

Salal Berry

NV Frizzante (Pinot Noir & Pinot Gris), 8th Generation, Summerland, Okanagan Valley

OR

Ice Creams

The following flavours are served together:

Lavender Honey

Salted Caramel & Rosemary

Apricot – Lemon Geranium

2012 Saturn (Late Harvest Sauvignon Blanc), Clos du Soleil, Okanagan Valley

OR

Cheese Plate: Local Artisan Selection (additional \$5)

The following cheeses are served together:

Moonstruck Cheese, Salt Spring Island (Julia & Susan Grace)

White Grace

Blue Benedict

Romelia & Juliette

Tawny Port, Bright's "74", Okanagan Valley