

Please choose 1 appetizer, 1 dessert and 2 meat entrées as well as 1 vegetarian option

### APPETIZER

#### **Greens and Grains**

Mixed Organic Greens, Seeds, Quinoa, Hemp Hearts, Fresh Berries, Raspberry Vinaigrette

10

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#### **Caesar Salad**

Romaine Lettuce, Crispy Fried Capers, Granna Padano, Oven Dried Tomatoes, Crostini,  
Lemon Caper Vinaigrette

10

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#### **Beef Carpaccio**

Shaved Beef Tenderloin, Caper Berries, Ganna Padano, Baby Arugula, Horseradish Aioli,  
Crostini

12

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#### **Spring Pea Soup**

Truffle Essence, Crème Fraiche

8

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#### **Argentinian Prawns**

Spicy San Marzano Tomato Cream, Charred Lime, Cilantro, Garlic Baguette

16

## ENTRÉES

### **Grilled Wild Sockeye Salmon**

Pea Shoot Risotto, Asparagus, Fennel Slaw, Watercress Pistou

30

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### **Prosciutto Wrapped Ling Cod**

San Marzano Tomato, Chick Pea, And Basil Ragout, Broccolini

29

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### **Charred Japanese Eggplant**

Cumin Scented Tomato Sauce, Green Lentils, Sautéed Kale, Tahini Sauce

21

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### **Rosstown Farms Chicken Breast**

Basil Whipped Potatoes, Rapini, Charred Spring Onion, And Tomato Vinaigrette

32

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### **Smoked Sloping Hills Pork Tenderloin**

Crispy Pancetta, Crushed Fingerling Potatoes, Glazed Baby Carrots, Okanagan Peach Chutney

33

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### **Cache Creek Beef Tenderloin**

Horseradish Whipped Potatoes, Haricots Verts, Madagascar Green Peppercorn Jus

38

## DESSERT

### **Hazelnut Chocolate Mousse**

Candied Orange Zest, Crème Chantilly

12

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### **Lemon Cheesecake**

Raspberry Coulis, Crushed Pistachios

11

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### **White Chocolate Gelato**

Candied Pecans, Dark Caramel Sauce

8

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### **Strawberry Sorbet**

Fresh Berries, Garden Mint

7