

EVENING APPETIZERS

SMOKED SCALLOPS ON SAND

sea foam and caviar

11

ENDIVE SALAD WITH GORGONZOLA

Marinated figs and mustard vinaigrette

9

TRIO VARIATION ON SMOKED SALMON

ice cream, rilette and Maki roll

11

ROASTED BEETS, GOAT CHEESE CROUTONS

caramelized walnuts

9

OKANAGAN ICE WINE CURED TORCHON OF FOIE GRAS

ice wine gelée

12

FRENCH ONION SOUP

gruyère soufflé

8

EVENING ENTRÉES

SURF AND TURF

dry aged bison tenderloin and butter poached lobster with caviar
leek and bread pudding

29

TRIO OF RABBIT

confit, bacon wrapped saddle and sausage, casseolet

23

CONFIT OF LAMB SHANK

smoked tomato sauce, braised lentils and shaved truffles

23

SEARED NORTH ATLANTIC TURBOT

pea purée and citrus pearls, porcini risotto

25

SWEET POTATO AND GOAT CHEESE AGNOLOTTI

roast tomato sauce and sage butter

18

DUO OF PORK

pork belly with barbeque tuille and brined tenderloin with leek ash
Jack Daniels root beer sauce and white cheddar grits

24

