

TASTING MENU

Tuesday, August 18, 2020

SOUS-VIDE WHITE ASPARAGUS

preparations of grapefruit, crème fraîche,
west coast oysters, caviar

2017 **Joseph Mellot 'Le Tronsac'** Sauvignon Blanc
Pouilly-Fume, France



WILD MOREL MUSHROOM

chicken mousseline, cauliflower, fiddleheads,
madiera jus

2015 **Little Engine** Pinot Noir
Okanagan Valley, British Columbia



PEACE COUNTRY LAMB DUO

braised belly, marinated loin, swiss chard,
sunchoke, port jus

2013 **Similkameen 'Consensus'**
Similkameen Valley, British Columbia



BUTTERMILK PANNACOTTA

symphony of rhubarb, granola crunch

2015 **Inskillin Riesling Ice Wine**
Okanagan Valley, British Columbia

Sommelier Selection
Wine Pairing Supplement \$85

Lukas Gurtner - Executive Chef