

## APPETIZERS

### Crab Cake

Dungeness crab, lime-serrano aioli, bitter greens  
Sauvignon Blanc Sunshine Bay, Marlborough, New Zealand\*

### Warm Burrata Bruschetta

Goat cheese, caramelized onion, balsamic reduction,  
greens, tomato  
California White Blend, Conundrum, California, USA\*

### Tuna Tostada

Crispy wonton, fresh tuna saku marinated with ponzu,  
fresh avocado, green onion  
Pinot Gris, Laughing Stock Winery, Okanagan, BC, Canada\*

## MAINS

### Seafood Paella

Lobster bisque, clams, prawns, fish, topped  
with pico de gallo and garlic bread  
Chardonnay, La Crema, Monterey, California, USA\*

### Halibut Fillet

Pan seared nugget potato, soy sauce butter, green peas,  
broccoli purée  
Pinot Gris, Laughing Stock Winery, Okanagan, BC, Canada\*

### Beef Tenderloin

Mushroom-bacon jus, potato pave, asparagus, green beans  
Blind Trust Blend, Laughing Stock Winery, Okanagan,  
BC, Canada\*

### Chicken Breast

Honey-grainy mustard sauce, red beets,  
green beans, mashed potato  
Pinot Noir, Sea Sun, California, USA\*

### Salmon

Dill crema, warm hummus, roasted tomato, pickled cucumber  
Rosé de Provence, Fabre, Provence, France\*

## DESSERT

### Wine Poached Pears

Red wine swirl ice cream, balsamic reduction,  
brioche brown sugar crumb  
Taylor's 10-Year Tawny Port, Portugal (2 oz)\*

### Peach Cobbler

rosemary roasted peaches, brown butter pastry,  
vanilla ice cream  
Late Harvest Gewürztraminer, Wild Goose, Okanagan,  
BC, Canada (2 oz)\*

## 3 COURSE EXPERIENCE MENU

**\$80**

Wine pairing (4oz) \$35