

VALENTINE'S.

STARTERS.

Heirloom Tomato & Asiago Bisque

Micro green salad, crostini 8.95

Suggested Wine Pairing; Quails Gate, Gamay Rose, West Kelowna, BC 6oz 12.00 9oz 18.00



Prawns & Avocado Salsa

Large prawns on a bed of avocado tomato salsa, Cocktail sauce 12.95

Suggested Wine Pairing; Cedar Creek, Chardonnay, Kelowna, BC 6oz 12.00 9oz 18.00

ENTRÉES.

Fillet Mignon

Grilled Sterling Silver fillet mignon topped with cognac parsley butter, balsamic fingerling potatoes, & seasonal vegetables 36.95

Suggested Wine Pairing; Moon Curser, Malbec, Osoyoos, BC 6oz 16.00 9oz 24.00



Arctic Char

Grilled Arctic Char with chimichurri sauce, creamy Risotto, smoky sweet corn puree, & seasonal vegetables 28.95

Suggested Wine Pairing; Burrowing Owl, Sauvignon Blanc, Oliver, BC 6oz 13.00 9oz 19.00

DESSERTS.

Strawberry Champagne Cheesecake

Fresh strawberries, whipped cream, chocolate hearts 10.95

Suggested Pairing; Intrigue "I Do" Sparkling Rose, Lake Country, BC 6oz 12.00



Mayan Chocolate Crunch Pyramid

Smooth chocolate mousse poised upon a layer of crunchy chocolate, with a almond-meringue cookie base 11.95

Suggested Pairing; Errazuriz, Late Harvest Sauvignon Blanc, Chile, 2oz 8.00