



TASTE FOR ADVENTURE

— 2023 —

AVAILABLE FROM OCTOBER 26TH TO NOVEMBER 9TH

THREE COURSE FALL MENU \$45

WINE OR MIXED PAIRING \$15

FIRST COURSE

HOT SMOKED TROUT & CARAMELIZED ONION RILLETTE

in house smoked steelhead trout, chives, mascarpone, BC cherry chutney,
toasted ciabatta

OR

BC ENDIVE SALAD

Fairwinds farm goat cheese, grilled pear, candied nuts, dill,
aged white balsamic vinaigrette

CHATEAU SURONDE CHENIN BLANC, LOIRE FRANCE (30Z)

clean, aromatic and bracingly dry with scents of golden delicious apple, honeydew,
ginger and jasmine. on the palate it delights with waxy tree fruit and a
salty citrus finish.

OR

AVIATION COCKTAIL (10Z)

classic cocktail comprising gin, maraschino, crème de violette and lemon.
floral and fresh.

SECOND COURSE

ELK OSSO BUCCO

slow braised elk shank, confit cherry tomato, toasted barley risotto, charred baby carrots

OR

GRILLED BC STEELHEAD TROUT

cedar plank grilled trout filet, wilted deepwater greens, braised garbanzo beans, smoked tomato oil

DOMAINE D'EDOUARD PINOT NOIR COTES D'AUXERRE, BOURGOGNE, FRANCE (4OZ)

hand harvested and foot stomped, this exceptionally balanced and pure expression of pinot noir hails from the most up and coming vineyards in Burgundy.

OR

VACAY BREWING COMPANY SALTED BLACK LAGER (16OZ)

finished with a pinch of black lava salt this highly drinkable, yet fulfilling winter lager reminds the adventurous drinker that trying new things has its rewards.

THIRD COURSE

STICKY TOFFEE PUDDING

vanilla bean gelato, maple nuggets, canadian rye toffee sauce

OR

FRENCH VANILLA BEAN CHEESECAKE

saskatoon berry compote, white chocolate dust, graham cracker crust

WHISTLER LATE HARVEST WHITE OKANAGAN, BC (10Z)

golden colored, this delicious, sweet white has aromas of flan and pineapple finishing with mango, meyer lemon and pineapple