

Winter WINE & DINE LUNCH



3 Course Menu \$35

STARTER

Roasted Tomato & Red Pepper Bisque

Garlic Confit Cream, Basil Oil

Caramelized Onion and Gruyere Grilled Cheese

V | 12

Suggested Wine Pairing

Volcanic Hills Merlot

MAIN ENTRÉE

choice of:

Grilled Sockeye Salmon

Roasted Cauliflower, Toasted Almonds, Kalamata Olives

Feta Cheese and Herb Vinaigrette

GF | 25

Suggested Wine Pairing

Quails' Gate Rose



Herb Grilled Flat Iron Steak

Certified Angus Beef, Roasted Brussel Sprouts

Grana Padano, Julienne Red Onion, Seasoned Breadcrumbs

Crispy Pancetta, Lemon Zest and Creamy Caesar Dressing

GP | 26

Suggested Wine Pairing

Mt. Boucherie Cabernet Merlot



Butternut Squash Risotto

Roasted Butternut Squash, Parmesan Tuille

Truffle Oil and Fresh Herbs

V | 23

Suggested Wine Pairing

JoieFarm "En Famille" Riesling

DESSERT

Spiced Apple Crumble

Oat & Butter Crumble, Spiced Apple Filling

Vanilla Gelato

V | 11

Suggested Wine Pairing

Tokaji Late Harvest Muscat



Wine Pairing Price | \$25 for all 3 courses

2, 6 oz | *Perfect for your first and second selections*

2 oz | *A delightful complement to your dessert*

V • Vegetarian VG • Vegan VP • Vegan Possible

GF • Gluten Free GP • Gluten Free Possible