



DINE OUT VANCOUVER
JANUARY 17th – FEBRUARY 2nd, 2020
3 COURSE DINNER MENU... \$35
*(Beverages, Taxes & Gratuities
NOT INCLUDED)*

FROM THE KITCHEN

STARTER

MUSSELS

saltspring mussels\ andouille "bacon"\
bourbon cask white wine\
corn & tomato relish

Sumac Ridge steller's jay, summerland bc

CORN DOG POPPERS

sweet mustard\ mac n cheese sauce

Quails Gate chardonnay, west kelowna bc

MEDITERRANEAN LABNEH
(SOFT CHEESE SPREAD)

arbequina olive oil\ dukkah\ olives\
rosemary\ dipping bread

Meyer Family Vineyards gewürztraminer,
okanagan falls bc

ENTRÉE

PORK BELLY

cipollini onions\ citrus glaze\
braised cabbage\ cashew puree

SYL Ranch pinot gris, okanagan falls bc

LAMB SHANK

tomato stew\ arborio grits\
pickled kale slaw\ cider gastrique

SYL Ranch unleashed pinot noir
okanagan falls bc

CHIMMICHURRI GRILLED CHICKEN

malagueta sauce\ coconut rice\
grilled asparagus\ yucca chips

Inniskillin Okanagan Estate Pinot Blanc

MUSHROOM CACIO E PEPE

air fried mushroom\ house ricotta\
pepe noodles\ red chili pepper\
arugula\ grana padano

Meyer Family Vineyards gewürztraminer,
okanagan falls bc

SWEET COURSE

NO BAKE NY CHEESECAKE JAR
(NBNYC) (GF)

gluten free crumble\ seasonal fruit preserve

WINTER COBBLER

cranberry\ apple & cinnamon\ vanilla
gelato\ crème anglaise



DINE OUT
VANCOUVER
FESTIVAL