

# Happy Valentine's Day 2025

## Soup

**Kabocha Squash**, Crisp Prosciutto Strip, Brown Butter, Crème Fraiche  
*Lake Breeze Alize Roussanne - Naramata*

## Salad

**Citrus Greens**, Blood Orange, Strawberry, Toasted Hazelnut, Tahini-lemon Dressing  
*Fort Berens Rose - Lillooet*

## Starter

**Farmer's Cheese Stuffed Arancini**, Sweet Red Pepper Sauce, Shaved Asiago  
**Smoked Beetroot Carpaccio**, Goat Cheese, Balsamic Vinaigrette, Truffle honey, Toasted Seeds  
**Miso Sesame Prawns**, Lime yuzu, Crisp Rice Cake, Chives  
**Blue Cheese stuffed Date**, Crispy Pork Belly, Caramelized Onion, Balsamic Jam  
*Cassini Cellars Pinot Noir – Oliver OR French Door 'Lys' – Oliver*

## Main

**Pepper Crusted Beef Tenderloin**, Macaire Potato Cake, Red Wine Demi, Roasted Marrow Bone  
**Linguini Avocado Pistou**, Basil Lemon Sauce, Red onion, Gem Tomato, Tanto Latte Caciotta Cheese  
**Smoked Duck Breast**, Seville Orange Gastrique, Seared Herb Polenta cake  
**Caprese Half Roasted Game Hen**, Sundried Tomato, Mozzarella, Spinach, Thyme Pan Reduction, Cous Cous  
**Herb crusted Pacific Ling Cod** Romesco Sauce, Pickled Bean & Scallion slaw, Caramelized leek Risotto,  
White Wine Poached Broccolini  
*Indigenous World Simo – West Kelowna OR Monte Creek Chardonnay - Kamloops*

## Dessert

**Eton Mess**, Swiss & French Meringue, Raspberry Coulis, Fresh Berries  
**Red Velvet Cake**, Chocolate Ganache, Vanilla Butter Cream  
**Pineapple Sorbet**, Passion Fruit Coulis  
**Cinnamon Cheesecake**, Cinnamon Heart Cotton Candy, Whipped Cream  
*Taylor Fladgate Vintage Port – Portugal OR Mayhem Wines Fortified Gewurztraminer - Okanagan Falls*

Three course (soup or salad, main, dessert) 90-

Four course (soup or salad, appetizer, main, dessert) 105-

Five course (soup, salad, appetizer, main & dessert) 115-

add wine pairings 6- per course