

Goodbye 2020!

Soup

Creamy parsnip velouté with candied bacon, crispy fried parsnips, dill puree

Clos du Soleil Fume Blanc - Keremeos

Salad

Steamed root vegetable salad, sweet onion-apple vinaigrette, house 'boursin', fresh herbs

Lock & Worth Cabernet Franc Rose - Penticton

Starter

Spicy scallop ceviche, grape tomatoes, chili oil, jalapeno, fresh cilantro & house-made tortilla chips

Winemaker's Cut Gruner Veltliner - Oliver

Red wine & tomato braised bison meatballs, crumbled feta, shaved parmigiano, basil oil, fresh bread

Mocojo Merlot - Naramata

Pheasant and rabbit tartlet, chiffonade salad, green peppercorn vinaigrette, pear butter

50th Parallel Pinot Noir – Lake Country

Main

Prosciutto wrapped halibut cheeks, crab cream, baby potatoes, roasted shaved fennel & grilled lemon

Haywire Pinot Gris – Summerland

Cocoa spiced duck breast, candied kumquat, stout braised pinot beans, beet confiture, crispy fried leeks

Stoneboat Pinotage – Oliver

Olive oil & garlic marinated lamb sirloin, roasted cabbage, sauteed spinach, carrot puree, mint emulsion

Cassini Pinot Noir – Oliver

Black garlic butter fried tiger prawns, buttermilk grits, local squash, celery branch salad, pickled grapes

Meyer Vineyards Chardonnay – Okanagan Falls

Dessert

Big cream puff, roasted banana custard, whisky fudge sauce

Penfold's Tawny Port – Portugal

Pistachio gelato, pistachio-almond cookie, pomegranate-hibiscus water, minted citrus

Essensia Orange Dessert Wine – US

Mulled Cider poached gala apple, whipped cinnamon mascarpone, oat crisp, streusel crumble

Pineau des Charentes – France

Three Course (soup or salad, main, dessert) 55- *add wine pairings 15-*

Four Course (soup or salad, starter, main, dessert) 65- *add wine pairings 20-*

Five Course (soup and salad, starter, main, dessert) 75- *add wine pairings 25-*

*Thank you for your overwhelming support
throughout the past year.*

We wish you a safe and very happy 2021!!!

brownstone
RESTAURANT