

St. Valentine's Day 2021

Soup

~ Sunchoke soup, deep-fried artichokes, lemon oil, gochugara

Gruner Veltliner - Winemaker's Cut - Oliver

Salad

~ Mixed lettuce & cucumber, kumquat-basil dressing, Okanagan goat's cheese, roasted tomatoes

Lock & Worth Cabernet Franc Rose - Penticton

Appetizer

~ Scallop tartar, crispy wonton, sesame vinaigrette, pickled ginger, chili-mango sauce

~ Grilled Thai chicken brochette, Nuoc Cham, daikon-mint salad

~ Wine braised octopus with oregano, lemon & chili, grilled zucchini & watercress

Stonebat Pinotage - Naramata

or Clos du Soleil Fume Blanc - Keremeos

brownstone
RESTAURANT

Main

~ Beef tenderloin, local oyster mushrooms, beef tartar,
roasted sweet potato, organic spaghetti squash, glace de viande

~ Prawn, crab & mussels in fennel broth with sticky rice, gai lan, aioli

~ Pan roasted sturgeon, saffron cream, fondant potato, red pepper sofrito, scallion

~ Cider and mustard braised rabbit, spatzle, honey-roasted carrots, pea shoot salad

Meyer Vineyards Chardonnay - Okanagan Falls

or "Neighbour" Meritage - Plot Vineyards -

Dessert

~ Lemon & blueberry cheesecake, blueberry meringue, Saskatoon berry coulis

~ Chocolate sponge cake, strawberry jam and marshmallow, chocolate covered strawberry

~ Pineapple sorbetto, coconut crisp, candied cashews, dark rum syrup

Pineau des Charentes - France

or Club Tawny Port Penfold's - Portugal

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

Four course (soup or salad, appetizer, main course, dessert) 65- 20-

Five course (soup and salad, appetizer, main course, dessert) 75- 25-

A flower cannot live without sunshine and man cannot live without love.

Max Muller

Menu subject to change. Vegetarian and gluten-free options available upon request. Reservation only.