

Seared Hokkaido scallops

House-made tagliatelle black truffle purée, parsnip

Quails' Gate Stewart Family Reserve Chardonnay

Sous-vide Berryman Farm pork tenderloin

Choux pastry, fava bean purée pickled Okanagan cherry, crisp pancetta

JoieFarm PTG Pinot Noir & Gamay

63 Acres AAA beef tenderloin Potato purée, roasted carrot, chimichurri veal demi-glace

Phantom Creek Estates Merlot

Honey spiced chocolate tart for two

Chocolate pâte sucrée chocolate coated feuilletine honey salted caramel, force noir ganache Wayward Krupnik Spiced Honey Liqueur

\$125 subject to tax Gratuity not included

Enjoy with wine pairings for \$45



- Gluten free or vegetarian? Let us know at time of booking and we can accommodate your request.
- This is a set menu and as such we are unable to accommodate dietary restrictions (with the exception of Gluten-free or vegetarian)