

The Living Room

Big Taste 2017

3-Course \$35

Wine Pairings \$20

First Course

Ricotta Gnudi

parmesan, charred rapini, toasted walnut

Sandhill Viognier, Kelowna, BC

or

Beef Carpaccio

arugula, duck egg emulsion, chive oil,
focaccia crumb, pickled mustard seed

Ex Nihilo Pinot Noir, Lake Country, BC

Second Course

Seared Albacore Tuna

green chermoula, du puy lentils,
roasted root vegetables

Covert Farms Organic Semillon Sauvignon Blanc, Oliver, BC

or

Confit Pork Shoulder

white bean cassoulet, fennel salad, jus

Moon Curser 'Border Vines', Osoyoos, BC

Third Course

The 'Shaft' Brownie

kahlua crème anglaise, milk crumble

Summerhill Ehrenfelser, Kelowna, BC

or

Cheesecake Parfait

macerated fruit, graham cracker crumb

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