

# The Living Room

## Big Taste 2017

5-Course Gourmet \$65

*Wine Pairings \$30*

### First Course

#### Celeriac Soup

toasted hazelnuts, apple

*Sandhill Viognier, Kelowna, BC*

5oz 9 | 9oz 14

### Second Course

#### Scallop Crudo

grapefruit, fennel, chili, saffron oil

*Covert Farms Organic Semillon Sauvignon Blanc, Oliver, BC*

5oz 10 | 9oz 15

### Third Course

#### Pappardelle ai Funghi

wild mushroom ragù, garlic crumb, parmesan

*Ex Nihilo Pinot Noir, Lake Country, BC*

5oz 11 | 9oz 16

### Fourth Course

#### Grilled Sirloin

roasted new potatoes, charred broccolini,

romesco, veal reduction

*Moon Curser 'Border Vines', Osoyoos, BC*

5oz 10 | 9oz 15

### Fifth Course

#### Crème Brûlée

vanilla bean

*Summerhill Ehrenfelser, Kelowna, BC*

5oz 9 | 9oz 14

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