

Three Course Experience

Three Course \$80 Per Person
With 4oz Wine Pairings

For The Table

Individually Priced

House Made Pomme Frites 12

Truffle Mayo, Aged Parmesan, Fried Herbs
Suggested Pairing: 2019 Odyssey Traditional Brut

Buratta & Prosciutto 28

"Tanto Latte" Burrata, Italian Prosciutto,
Pepperoncini Peppers, Grilled Bread, Aged
Balsamic & Olive Oil
Suggested Pairing: 2021 Estate Rose

Starters

Okanagan Pear & Radicchio Salad

Toasted Walnuts, Gorgonzola, White Balsamic
Vinaigrette

Suggested Pairing: 2021 Estate Riesling

Local Squash Soup

Brown Butter & Sage Granola, Creme Fraiche

Suggested Pairing: 2021 Unoaked Chardonnay

Pan Seared Halibut Cake

Fennel & citrus Slaw, Toasted Pepitas, Romesco
Sauce

Suggested Pairing: 2018 Estate Pinot Auxerrois

Mains

Slow Cooked Beef Short Rib

Handmade Sopressini, Truffle Cauliflower Puree,
Wild Mushroom Jus

Suggested Pairing: 2018 Odyssey Cabernet Franc

Wild BC Ling Cod

Coconut Rice Cake, Aromatic Prawn & Green Curry
Sauce, Almond & Cilantro Gremolata

Suggested Pairing: 2019 Odyssey White Brut

Tea Smoked Duck Breast

Pomme Puree, Glazed Beets, Caramelized Honey &
Sage Jus

Suggested Pairing: 2020 Estate Pinot Noir

Dessert

Local Apple & Coconut Parfait

Coconut Mousse, Lime Scented Apple, Raspberry
Compote, Toasted Oat Crumb

Suggested Pairing: 2019 Odyssey Rose Brut

Dark Chocolate Terrine

Roasted Pistachios, Semi-Dried Cherries, Charred
Vanilla Creme Anglaise

Suggested Pairing: 2019 Odyssey Meritage

Not a Coffee

Espresso Gelee, Caramel Sauce, Milk Foam,
Chantilly

Suggested Pairing: 2021 Estate Kerner