

# Three Course Experience

**Three Course \$80 Per Person**  
**Includes 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*

### **Plant Based Board.....22**

Warm Olives, Smoked Almonds, Preserved Lemon Hummus,  
Pickles, House Ciabatta  
*Suggested Pairing: Estate Wine Flight*

### **Artisanal Cheese Selection.....24**

Three Artisanal Cheeses, Seasonal Preserve, Smoked  
Almonds, Fresh Fruit, House Ciabatta  
*Suggested Wine Pairing: Odyssey Wine Flight*

### **Two River's Charcuterie Board.....25**

Assorted Artisanal Charcuterie, Pickles, Olives, Grainy  
Mustard, Seasonal Preserve, House Ciabatta  
*Suggested Pairing: Odyssey Wine Flight*

### **Buratta & Prosciutto.....28**

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

## Starters

### **Panzanella Salad**

Heirloom Tomatoes, Okanagan Feta, Grilled Ciabatta, Basil  
Vinaigrette  
*Suggested Pairing: 2021 Estate Rose*

### **Organic Chicken & Corn Chowder**

Queso Fresco, Cherry Tomato, Cilantro Puree  
*Suggested Pairing: 2021 Unoaked Chardonnay*

### **Bison Carpaccio**

Pickled Local Stone Fruits, Truffle Aioli, Arugula, House  
Kettle Chips  
*Suggested Pairing: 2018 Odyssey Cabernet Franc*

### **Tuna Tataki**

Grilled Oyster Mushrooms, Miso Vinaigrette, Shaved  
Radish  
*Suggested Pairing: 2021 Estate Rose*

## Mains

### **Slow Cooked Beef Short Rib**

Late Summer Succotash, Potato Hay, Pickled Peach Jus  
*Suggested Pairing: 2020 Estate Merlot*

### **Charred Yarrow Meadows Duck Breast**

Beluga Lentils, Local Cherry Jus, Citrus & Chili Oil  
*Suggested Pairing: 2020 Estate Pinot Noir*

### **Seared Scallop Risotto**

Smoked Prawns, Miso Butter, Shaved Fennel, Togarashi  
Spice  
*Suggested Pairing: 2020 Estate Riesling*

### **Smoked Vegetarian Celeriac Steak**

Adobo BBQ Sauce, Shaved Fall Vegetables, Harissa  
Yoghurt, Toasted Pumpkin Seeds  
*Suggested Pairing: 2018 Odyssey Cabernet Franc*

## Add A 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: Odyssey III Port Style*

### **Not a Coffee**

Espresso Gelee, Caramel Sauce, Milk Foam, Chantilly  
*Suggested Pairing: Odyssey III Port Style*