

2023 SPRING
CHEF & WINEMAKER DINNER

FIRST COURSE

Beet Cured Northern Divine Sturgeon

Grapefruit, Fennel, Chili

Paired with our Estate Rosé

SECOND COURSE

Okanagan Corn Velouté

Shaved Truffles, Pancetta, Crème Fraiche

Paired with our Estate Chardonnay

THIRD COURSE

Organic Lamb Duo

Parsnip, Juniper, Wild Blueberry Jus

Paired with our Odyssey Meritage

FOURTH COURSE

Local Pear & Honey Tart

Caramelized White Chocolate, Rye, Hazelnut

Paired with our Odyssey Traditional Brut

