

# UNCORK YOUR SENSES

SATURDAY, DECEMBER 7<sup>TH</sup> — 6:30PM-9:00PM



CheckMate • Covert Farms • Culmina • Kismet • La Casa Bianca • La Stella •  
Lariana • Maverick • Oliver Twist • River Stone • Road 13 • vinAmité

## Porcini Mushroom with Chestnut Elixir

Alba Truffle Cream & Porcini Dust

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## Raw BC Farm Fresh Fall Greens & Vegetables

Assorted House Made Toppings

Grand House Dressing

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## Chirashi Sushi Cup

Albacore Tuna, BC Salmon, Prawns

Ikura, Shiso Leave, Tamago

Pickled Ginger, Wasabi & Soy

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## Roasted Pemberton Yellow Beets

Okanagan Goat Cheese, Onion Marmalade

Caramelized BC Hazelnuts & Wild Flower Honey

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## Grilled Brome Lake Duck Confit Cakes

Spiced Plum Sauce & Asian Slaw

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## Ginger Laced BC. Salmon

Caramelized Spicy Cabbage with Raisin

Five Spice Red Wine Reduction

## Herb Basted Sous Vide Lamb Rump

Fall Harvest Roasted Potatoes & Root Vegetables

Black Garlic & Red Wine Sauce

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## Braised BC Pork Cheeks

Yukon Gold Mash, Bacon Braised Baby Leaks

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## Slow Cooked Alberta Venison

Butternut Spätzle, Wild Mushrooms, Caramelize Chestnut

Cranberry-Orange Compote

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## Sautéed Alberta Beef Tender Tips

Smoked Paprika & Fermented Cabbage Sauce

Hungarian Noodle Dumplings, Crispy Pancetta Bits

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## Sautéed Soy Marinated Sable Fish

On Pickled Cucumbers, Pickled Ginger

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## Jameson Whisky Chocolate Pot au Cream

Freeze Dried Strawberries

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## Cookies around the World

Chocolate Dip, Dulce De Leche Dip