

7 Course Tasting Menu

\$99 for two
\$10 off bottles of wine

STARTERS

Redcliff Bakery Bread 

Smoked Seafood Bouillabase

Smoked mixed seafood, tomato broth, shaved fennel.

Heirloom Tomato

& Local Roasted Beets Salad   

“Fair Winds” goat feta, local microgreens, “Mountainview” cold pressed organic local canola oil, candied walnuts, fresh basil chiffonade, honey mustard vinaigrette, aged balsamic glaze.

BC Scallop 

Pan flashed BC scallops, Israeli couscous risotto, pea purée, lemon brown butter, local green shoots.

MAINS

Pan Seared Salmon 

Duck fat roasted warm potato salad with double smoked bacon, fennel salad, honey glazed roasted root vegetable, Iranian saffron cream sauce.

Alberta Beef Tenderloin 

Alberta AAA beef tenderloin, Cajun spices, black garlic pommes purée, sautéed local vegetables, Okanagan red wine jus.

DESSERT

Chef's Choice



WINE MENU

Red

	6oz	9oz	BTL
Bendito, Cabernet Sauvignon	\$10.50	\$12.50	\$35.00
Sawmill, Shiraz	\$12.00	\$14.00	\$37.00
Beringer, Merlot	\$12.50	\$14.50	\$39.00
Anakena, Cabernet Sauvignon	\$13.50	\$15.50	\$40.00
Dona Paula, Malbec	\$14.50	\$16.50	\$42.00
Primarius, Pinot Noir			\$58.00
Vapolicella Superiore Ripasso			\$63.00
Daou, Cabernet Sauvignon			\$65.00

White

	6oz	9oz	BTL
Bendito, Sauvignon Blanc	\$10.50	\$12.50	\$35.00
Emotivo, Pinot Grigio	\$10.50	\$12.50	\$35.00
Gallo, Zinfandel	\$11.50	\$13.50	\$37.00
Flat Roof, Pinot Grigio	\$12.50	\$14.50	\$39.00
Two Oceans, Chardonnay	\$12.50	\$14.50	\$39.00
Dr 'L', Riesling	\$12.50	\$14.50	\$39.00
Cote, Lavande Rose	\$12.50	\$14.50	\$39.00
Batasiolo Moscato D'Asti, Moscato	\$13.50	\$15.50	\$40.00
Nugan Estate, Chardonnay	\$14.50	\$16.50	\$42.00
Zonin, Prosecco Sparkling Rose			\$42.00
Biutiful, Cava Sparkling Rose			\$48.00
Champagne (ask your server)			

WEEKLY SPECIALS

Wednesday

Stella & Starter \$25 | \$2 off cocktails

Thursday

Tasting Menu | \$10 off bottles of wine

Friday + Saturday

Seafood Mixed Grill | \$49

Land & Sea | \$47

Sunday

Prime Rib | 8oz \$25 | 10oz \$32

