

# 4 Course Menu

**\$38.00/person** (taxes & gratuity not included)

## COURSE ONE

### **Broken Caesar**

baby red romaine, shallots, prosciutto crisps, hard boiled egg,  
garlic crouton, grainy Dijon mustard vinaigrette

or

### **Crab Poutine**

hand cut fries, crab meat, cheese curds, gravy

or

### **Cheese Sticks**

Okanagan goat cheese, caramelized onion,  
Orange Blossom and cracked pepper honey

## COURSE TWO

### **Fried Egg Sandwich**

farmhouse cheddar, Naramata Bench blue cheese,  
fried quail eggs, red onion jam

or

### **Spicy Tuna Sashimi**

sesame fried wonton, wasabi cream, sesame seeds

or

### **Pan Seared Snapper**

lemon pui lentil salsa

## COURSE THREE

### **Steak Neptune**

Tenderloin, crab meat, béarnaise sauce,  
roasted corn & chive rosti

or

### **Grill Tuna Plate**

Ahi tuna, olives, spiced green beans, quail eggs  
tomato, roasted garlic

or

### **Grilled Lamb Chops**

tomato risotto cake, olive tapenade, rosemary au jus

## COURSE FOUR

### **Double Chocolate Cake**

dark chocolate ganache, fruit coulis,  
white chocolate drizzle

or

### **Lemon Sabayon Torte**

pine nut crust, caramelized lemon curd

or

### **Crème Brulee of the Week**

ask your server for details