



Wine & Dine Menu 2012 *Dinner for Two*

Creamy Asparagus and Brie Soup

or

Organic Lettuce Salad

Roma tomatoes, Grano Padano, oregano and balsamic olive dressing

Sawmill Creek "Barrel Select", Sauvignon Blanc, BC, Canada

Citrus, apple and lime aroma, light body easy to drink

Carved Bone in Rib Steak for Two

*House Rub, roasted shallot, Cabernet jus
Horseradish smashed potato and seasonal vegetables*

Jackson Triggs "Black Series", Shiraz, BC, Canada

*Full bodied, dark in color and aged in French and American oak.
Complex palate and robust dark fruit and spice with black pepper notes*

Dark Chocolate Sorbet

Crisp philo with warm berry port compote

Sumac Ridge "Stellers Jay Brut", BC, Canada

*A great sparkling wine with a combination of Chardonnay, Pinot Noir and
Pinot Blanc with a smooth and creamy texture.*

Menu \$39 per person

Menu including 3 glasses of pairing wine \$67 per person

For single guests we will exchange the main course with a char grilled Rib Eye Steak.

Chef: Dennis A. Bond

Please inform your server of any allergies and dietary requirements.

15% Gratuities and 12% HST are not included. For parties of 8 or more an automatic 15% gratuity will apply