

Summer 2017 Taste of Terroir July 20, 2017

Welcome Beverage and Canapés

Ex Nihilo, 2015 Pinot Gris (Lake Country)

Italian Skewers

Prosciutto, cherry tomatoes, marinated bocconcini cheese, basil

Dinner

Mt Boucherie, Rose (West Kelowna)

Smoked Salmon Salad

Organic quinoa, roasted fennel, fresh herbs, citrus zest

Misconduct Wine Co, 2015 Fume Blanc (Naramata)

Braised Calamari

Smoked cherry tomato sauce, fresh tarragon, crostini

Liquidity, 2014 Pinot Noir (Okanagan Falls)

Honey glazed pork tenderloin, celery roots & green peas puree, seasonal vegetable

Fairview Cellars M2, 2013 (Golden Mile) VS Bartier Brothers Merlot
2014

(Black Sage Road)

Cheese & Charcutrie

Cured buffalo, aged sausages, duck liver pates, brie cheese & blueberries
chutney

Moon Curser 2014 Syrah (Osoyoos) VS Orofino Scout Vineyard Syrah
(Similkameen Valley)

Triple Chocolate Textures

Dark chocolate ganache, chocolat mousse & crumble

“Canada’s most elevated dining experience”

Eagle’s Eye Chef Nassim Meddane