



# Welcome

In this 'Carte Blanche' tasting menu we tell the story of Farm, Vineyards & Harvest. Familiar and unfamiliar tastes await you – let go and experience a truly extraordinary evening.

Now turn the page...

*Series 2*

FARM  
VINEYARDS  
HARVEST



\$98 PER PERSON

## **SNACKS**

FOIE GRAS  
rhubarb, strawberry, lavender

SPOT PRAWN TACO  
finger lime, avocado crema,  
serrano

EGGS NEST  
“deviled egg”, masago, trout,  
RCC caviar, katafi

ROTI  
truffle, herb neufchatel,  
birch syrup

## **COURSE 2**

TOMATO  
thai basil sorbet,  
silken tofu, lime dressing,  
aged fish sauce

charcoal foccacia, balsamic  
reduction



### **COURSE 3**

SCALLOP & KOHLRABI  
buttermilk yuzu kosho,  
bubu arare, pickled sea asparagus

### **COURSE 4**

CORN  
chanterelles, chorizo,  
cotija, tajin, pasta sheet

add 5gr australian  
black truffle 20

### **COURSE 5**

FRIED STEELHEAD TROUT  
cucumber gazpacho, apple,  
watercress, dill yogurt

### **COURSE 6**

36HR BRANT LAKE WAGYU ZABUTON  
potato foam, courgette, radishes,  
okanagan cherry, red wine jus

add A5 wagyu  
supplement 2oz 25



## PATISSERIE

GRILLED PEACH  
cereal milk semifreddo,  
raspberry gel, chiffon cake,  
almond “dirt”



Wine Paring | Add 52

## **SNACKS AND COURSE 2**

### **Bench 1775 Pinot Gris - Naramata Bench**

Characteristics of ruby red grapefruit, stone fruit & a light smokiness comes through on this 2021 vintage allowing this wine to be a perfect pairing to start a meal.

## **COURSE 3 AND COURSE 4**

### **Little Engine Chardonnay - Naramata Bench**

Hand harvested in 2021 - this wine denotes a creamy undertone of lemon curd while the clean & refreshing palate is populated with white peach and honeydew melon.



## **COURSE 5 AND COURSE 6**

### **Painted Rock Red Icon - Okanagan Valley**

A full and structured BC inspired Bordeaux style blend that emits aromas of blackberry, cassis & chocolate with a ripe finish of mouth filling tannins & high acidity.

## **PATISSERIE**

### **Mission Hill Riesling Ice Wine - Okanagan Valley**

A treat for the senses with bright aromas of vanilla and citrus fruit announcing flavors of ripe pear, pineapple & hints of orange peel.