

## 1st course

Freshly baked baguette with butter & your choice of one of the following appetizers:

- Seared sea scallop brochette on a bed of sweet onions & bell peppers, peach cardamom coulis
- Caramelized onion, pear & brie strudel with watercress greens, toasted pine nuts & a champagne mustard seed vinaigrette
- Beef tenderloin Carpaccio with truffled Dijon mustard topped with arugula greens, shaved parmesan & crispy fried capers
- Flambéed brandy garlic prawns nestled in a puff pastry vol au vent with fresh tomatoes, chives & a touch of cream
- Hazelnut crusted goat cheese on frisee & Belgian endive with roasted red pepper coulis & aged balsamic reduction

## 2nd course

Your choice of one of the following soups:

- Roasted garlic & thyme potage with fresh chives & cream
- Caramelized honey squash soup, curried pecans & crème fraiche
- Cream of roasted heirloom tomato soup
- Spicy carrot ginger soup with crème fraiche
- Rich beet soup with wild flower honey, sour cream & fresh dill

Pallet Cleanser - seasonal fruit sorbet

## main course

Your choice of one of the following entrees:

- Grilled duck breast with black cherry port reduction
- Proscuitto wrapped free range chicken breast with Gorgonzola cream sauce
- Tawny Port, stained pork tenderloin with spiced fig chutney.
- Rosemary braised lamb shanks with Okanagan merlot reduction
- Roast filet mignon with balsamic onion marmalade
- Char grilled wild salmon filet with wasabi lime beurre blanc
- Lavender & pistachio nut crusted rack of lamb with cabernet sauvignon reduction

## on the side

seasonal vegetable bundles & your choice of one of the following sides:

- Yukon gold & yam duchess potato strudel
- Roasted baby nugget potatoes with fresh herbs & butter



# Plated 5 Course Dinner Menu

## sides contined

- Leek & Parmesan potato pavé
- Creamy wild mushroom risotto

## desserts

Your choice of one of the following desserts:

- Okanagan sweet strawberry, blueberry or cherry cream cheese tartlets'
- Crème de menthe scented dark Callebaut chocolate mousse nestled in a crisp brandy snap bowl with port macerated strawberries & freshly whipped cream
- Home made authentic Italian Tiramisu with amaretto scented mascarpone cream
- House made New York style cheesecake with sweet wild blueberry coulis, caramelized sugar sail & freshly whipped cream
- Old fashioned sweet & tangy Limoncello infused lemon torte with almond meringue crust & freshly whipped cream
- Classic white chocolate & Frangelico crème brulee with fresh local berries

## beverages

Coffee & tea

We would be happy to assist you with pairing menu items together to best compliment your special event.

3 & 4 Course Plated Menus are available upon request.

Menu substitutions are available to best compliment your special event.

We are here to serve you!

\$45/person