



Chef's Table June 4th, 2009
The Great Estates...An Okanagan Tour

~ reception ~

See Ya Later Ranch, Brut VQA

~ first course ~

Smoked Salmon Cheesecake

Hot smoked Coho & gravlax Spring salmon folded
with whipped mascarpone cheese

Inniskillin, Pinot Grigio VQA 2007

~ second course ~

Pheasant Anglonotti

With beurre noisette and fresh sage

Sumac Ridge, Black Sage Vineyard, Meritage VQA 2006

~ third course ~

Dartoise

With proscuitto, pine nuts and tomato chipotle coulis

NK'MIP, Merlot VQA 2002

~ fourth course ~

Local Venison

With cherry mustado and maxime potato

Osoyoos Larose, Pétales d'Osoyoos VQA 2005

~ dessert course ~

Roasted Pear

Stuffed with white chocolate cream, served with house made sorbet

Jackson Triggs, Riesling Ice Wine VQA 2005

Canterbury Certified Organic

Fair Trade Coffee

or

Assorted Numi Teas