

AKURA

fresh. modern. lakeside.

New Year's Tasting Menu

elevan courses
\$299

Tuna Poke Spoon

Oysters & Champagne on Toast

- Veuve Clicquot Balthazar Sabre -

Braised Short Ribs

marcona almonds soubise, pickled cipollini onions,
dark chocolate sauce

- Painted Rock Merlot. Okanagan Falls. BC -

Pan-seared Sea Scallops

splinters of fennel, saffron sweet pea risotto
& lobster butter

- Meyer Family Chardonnay. Naramata. BC -

Porcini Mushroom Soup

morrel mascarpone crostini

Apple-brined Pheasant Breast

chestnut puree, confit cranberries, walnut crumble,
apple gastric

- Tantalus Pinot Noir. Kelowna. BC -

Ice Wine Sorbet

with sugared grapes

6^{oz} AAA Angus Beef Tenderloin

french beans, sautéed chanterelles, heirloom carrots,
périgord truffle gratin dauphinois,
cauliflower puree, whiskey shallot jus

- Hess Allomi Cabernet Sauvignon. Napa. CA -

Warm Apple Tarte Tatin

pecans, crème anglais, french vanilla syrup
bourbon ice cream


Lemon Curd Cannoli

mascarpone crème

- La Stella. Moscato d'Osoyoos. BC -

Chocolate Truffles

tea & coffee



please inform your server of any allergies or dietary restrictions.
gf = gluten free, however our kitchen produces items that are
not gluten free. additional options may be available.