



fresh. modern. lakeside.

## New Year's Tasting Menu

*eleven courses with wine pairing*  
*\$299*

### Tuna Poke Spoon

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## Oysters & Champagne on Toast

*- Veuve Clicquot Balthazar -*

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### Braised Short Ribs

marcona almonds soubise, pickled cipollini onions,  
dark chocolate sauce

*- Painted Rock Merlot. Okanagan Falls. BC -*

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### Pan-seared Sea Scallops

splinters of fennel, saffron sweet pea risotto  
& lobster butter

*- Meyer Family Chardonnay. Naramata. BC -*

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### Porcini Mushroom Soup

morrel mascarpone crostini

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## Apple-brined Pheasant Breast

chestnut puree, confit cranberries, walnut crumble,  
apple gastric

*- Tantalus Pinot Noir. Kelowna. BC -*

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### Ice Wine Sorbet

with sugared grapes

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## 6<sup>oz</sup> 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 -*

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### Warm Apple Tarte Tatin

pecans, crème anglais, french vanilla syrup  
bourbon ice cream

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### Lemon Curd Cannoli

mascarpone crème

*- La Stella. Moscato d'Osoyoos. BC -*

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### Chocolate Truffles

tea & coffee