



## **3 Courses \$20**

### **APPETIZERS**

Suggested wine pairing: Sumac Ridge, Gewurztraminer, BC VQA  
\$7.25

#### **Garden Greens**

Dressed with roasted apple & thyme vinaigrette.

Or

#### **BC Wild Mushroom Soup**

Assorted local mushrooms, red pepper, onion, cream and basil.

Or

#### **Race Rock Seafood Chowder**

Local seafood, double smoked bacon, red nugget potato, celery, onion, pesto and cream.

### **ENTREES**

#### **Pacific Ling Cod**

Pan seared local Ling Cod topped with pickled green tomatoes.  
Served with lemon roasted potatoes  
and seasonal vegetables.

Suggested wine pairing: Inniskillin Pinot Grigio, BC, VQA  
\$7.25

Or

#### **Wild Mushroom Crusted Lamb Rack**

Half a rack crusted with wild BC mushrooms and pesto.  
Served with tomato risotto, grilled asparagus and seasonal vegetables.

Suggested Wine pairing: Sumac Ridge Cabernet Merlot, BC, VQA  
\$7.50

### **DESSERT TABLE**

#### **Crème Caramel**

Eggs, cream, vanilla and caramelized sugar sauce.

Or

#### **Peach Purse**

Puff pastry pockets filled with Okanagan peaches  
and glazed with raspberry coulis.