



WINTER MENU: CHAPTER 2

5 oz/8 oz/½ L

Burrata 18

olive, heirloom tomato, crispy shallot, tomato oil, focaccia

Recommended Wine:

Kitsch Riesling 2016 – Kelowna, BC

13 / 19 / 38

With bright acid and herbaceous tones, the palate lends itself to show notes of truffle, herbal citrus and minerality.

Braised Beef Neck Ravioli 24

asiago, arugula, au jus

Recommended Wine:

Santadi 'Grotta Rossa' Carignano 2015 – Sardinia, Italy

14 / 21 / 42

Intense ruby red. Fruity scent with rich red fruit tones and a final note of liquorice. An elegant wine with good body in the mouth.

Lamb Shank 34

parmigiano-reggiano & pea risotto, spinach, carrot, red wine reduction

Recommended Wine:

Corcelettes Pinot Noir 2017 – Similkameen Valley, BC

15 / 22 / 44

A plush, ripe and delicious BC Pinot Noir with aromas of fleshy ripe black cherries and spice. Medium-bodied, supple and smooth.