

# CHÂTEAU OKANAGAN



## **2 Course Dinner Menu**

*\$85 per person*

*\$50 wine pairing*

### Bread Service

Fresh estate baked sourdough, lemon butter and whipped beurre noisette

### 50<sup>th</sup> Parallel Pinot Gris

King Crab Tortellini

Squash and ginger emulsion, salt baked rutabaga, sea buckthorn, black olive

### Phantom Creek Cabernet Franc

Coffee aged beef tenderloin

Fondant Potato, smoked onion soubise, seasonal vegetables, beef demi-glace

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## **3 Course Dinner Menu**

*\$120 per person*

\$90 wine pairing

Bread Service

Fresh estate baked sourdough, lemon butter and whipped beurre noisette

50<sup>th</sup> Parallel Pinot Gris

King Crab Tortellini

Squash and ginger emulsion, salt baked rutabaga, sea buckthorn, black olive

Phantom Creek Cabernet Franc

Coffee aged beef tenderloin

Fondant Potato, smoked onion soubise, seasonal vegetables, beef demi-glace

Rosé Aperitif

Caramelized Basque Cheesecake

Macerated strawberries, flexi chocolate, and pistachio crumble

# CHÂTEAU OKANAGAN



## 4 Course Dinner Menu

*\$160 per person*

\$ 110 wine pairing

### Bread Service

Fresh estate baked sourdough, lemon butter and whipped beurre noisette

### 50<sup>th</sup> Parallel Pinot Gris

King Crab Tortellini

Squash and ginger emulsion, salt baked rutabaga, sea buckthorn, black olive

### La Frenz Chardonnay

Pacific Halibut

Leek vichyssoise, potato ice cream, lemon cream and herb oil

### Phantom Creek Cabernet Franc

Coffee aged beef tenderloin

Fondant Potato, smoked onion soubise, seasonal vegetables, beef demi-glace

### Rosé Aperitif

Caramelized Basque Cheesecake

Macerated strawberries, flexi chocolate, and pistachio crumble