

Wine & Tapas Bar - Wine & Dine 2015

~ Tapas, is to eat free from rules and schedules ~

Our tapas are flavourful dishes created with the intention of sharing. Please embrace the 'tapas style' of dining, by ordering for the table. We generally suggest ordering one plate from each category, per table of two

\$25 Menu – Choose one item from each of the “Starting Plates, Middle Plates & Desserts”

\$35 Menu – Choose two “Middle Plates” dishes & a “Starting Plate” or Dessert

Starting Plates

~a la carte \$9~

Bowl of Soup Chefs daily creation

Mixed Green Salad fresh herbs, cherry tomatoes, toasted pumpkin seeds, *Covert Farms* organic radishes & beets, white wine & Dijon vinaigrette

Patatas Bravas *Covert Farms* Organic roasted sieglinde potatoes, spicy *Two Rivers Organics* chorizo sausage, onions, garlic & oregano slow cooked with heirloom tomatoes, *Grana Padano* cheese **side organic bread \$3**

Beef Tenderloin Carpaccio *Okanagan's Finest* Natural-Raised Beef, fresh caper berries, shallots, sunchoke chips, aioli

Middle Plates

~a la carte \$15~

Spiced Chili Prawns cool pearl couscous with lemon aioli, winter vegetables, kale, roasted red pepper puree

Quinoa & Roasted Cauliflower Salad warmed quinoa, *happy days* Okanagan goat cheese, roasted beets, kale, warm vinaigrette

Pan Roasted Pork Sausages in-house made sausages with *Two Rivers Organics* Pork, bacon & “Blood Alley beer” baked beans

Spicy Chicken Curry *Rosebank Farms* organic chicken, ginger basmati rice, fresh cilantro, local organic vegetables, in-house made chutney, mint Greek yogurt

Thinly Sliced 5oz Bavette Steak *Two Rivers Organic Meats*, medium rare steak, whipped potato, natural red wine jus

Wild Pacific Salmon roasted salmon filet, ginger basmati rice, glazed organic carrots, lemon & herb compound butter

Feast Plates

“Feast” sized, main course plates, intended to share

Braised Lamb Shank *Two Rivers Organics* Lamb, *Harkers Organics* cherry wine & rosemary braise, creamy *Grana Padano* polenta, fresh crisped sage leaves **25**

Rustic Confit Chicken *Rosebank Farms* Organic Chicken, white cheddar & fresh herb biscuits, Okanagan creamed corn, natural chicken gravy **30**

14oz Striploin Steak *Okanagan's Finest* Natural-Raised Beef, wine-fed Organic dry-aged beef, sliced & cooked medium rare, natural red wine jus **35**

Side Plates

extra accompaniments for every meal

in-house baked beans \$5
roasted winter vegetables \$5
ginger & lemongrass basmati rice \$4
Okanagan creamed corn \$5

whipped & mashed potato \$4
creamy *Grana Padano* polenta \$6
cheddar & fresh herb biscuits with gravy \$7
bread basket with olive oil & balsamic vinegar \$7