

The Menu

Day 1: Arrival

Dinner:

To Start: Dungeness Crab in White Wine, Lime, Tomatoes and Garlic Butter on Corn Tortillas. Paired with Road 13 Chenin Blanc

Salad: Romaine with Strawberries, Feta, Pinenuts and Walnut oil dressing

Main: BBQ Chicken rubbed with Spices and Cocoa. Osoyoos Larose, Petales, Red Meritage

Side: Purple potatoes with Jalapeno salsa

Dessert: Raspberry Truffles with Brandenburg no.7, port style dessert wine

Day 2:

Breakfast: Poached eggs on Broiled Shitake Mushrooms, Parsley and local Goats Cheese with Toast. Kamut Muffins with Fraser valley blueberries. Fresh roasted coffee.

Lunch: At Limbert Farm. Aperitif of salmonberry wine served.

Tasting: French Goat Cheese from Farmhouse Cheese Shop and Gruyere. Paired with Tantalus Old Vine Riesling 2006 and Pentage Riesling 2007

Dinner:

To Start: Pea and Arugula Soup with Cream. Paired with Wild Goose Rose.

Main: Salmon Wellington baked with Chantrelles and caramelized Shallots. Served with Noble Ridge, Meritage.

Sides: Ginger Rice and Green Chard with Nettles and Lemon.

Dessert: Almond puff pastry fresh Fruit tarts with butter browned Hazelnuts. Paired with Quails Gate, Late Harvest, Optima, dessert wine.

Special Snacks: Pepperoni from Moccino Italian Deli, local cheeses like Farmhouse Cheese Makers' Gruyere, local roasted Hazelnuts.

Day 3: Leaving

Breakfast: Fresh fruit and Yogurt with Clover Honey or Sipping Chocolate and Fig Scones with Clover Honey and Harvest Apples. Strong coffee for the road.

Wine Note: Try the pairing or just drink whatever you like the whole night as you like. *All wines are local to the Okanagan Valley.*

Food Note: My business loves to support small, local, organic growers, wherever possible the ingredients of all meals are sourced from within BC. Fresh and seasonal, without pesticides or chemical fertilizers in order to keep your body in good health, these are our rules.

-Menu changes seasonally depending on available ingredients.