



DINE AROUND 2010 \$30.00 MENU



APPETIZERS

Creamed Pepper Soup

sweet bell peppers, corn tortilla, Qualicum ooh la la cheese

or

Warm Winter Salad

radicchio, endive, red leaf and romaine, red pepper & dijon vinaigrette, pomegranate croutons

or

Scallop Parcel

scallop mousse, won ton wrap, light ginger wilted pea shoots, miso jicama broth

Suggested VQA Wine Pairing

Sumac Ridge Sauvignon Blanc

\$7.00 glass \$32 bottle

Entrées

Coq au Vin

merlot braised chicken legs, button mushrooms, pearl onions, sautéed honey, lavender fingerling potatoes

or

Braised Flank Steak

sautéed bell pepper mix, creamed polenta, seasonal vegetables

or

Eggplant & Scallop Manicotti

eggplant, scallops, goat cheese, ricotta cheese, caper marinara

Suggested VQA Wine Pairing

Jackson Triggs Merlot

\$6.00 glass \$29 bottle

Inniskillin Cabernet Sauvignon

\$8.00 glass \$37 bottle

DESSERTS

Spiced Chocolate Pot de Crème

cookies & cream

or

Mixed Berry Crumble

vanilla bean ice cream

or

Upside Down Ice Cream Cone

two flavors of house-made ice cream, pecan brittle, sugar cone

Suggested VQA Wine Pairing

See Ya Later Ranch Ehrenfelser

\$7.00 glass

taxes & gratuities not included