



TASTING MENU

Hors D'Oeuvres at Arrival

Shrimp Crostini's
Classic Bruschetta
Crisp Baked Oysters & Remoulade

Course One

Okeover oysters freshly shucked, finger lime & cucumber
Val Soleu Rose – France – 80% Grenache, 20% Cinsault

Course Two

panko crumbled salmon hash cakes, baby peas, smoked dill and aioli
Tread Softly Pinot Grigio – Australia

Course Three

roast garlic & wild mushroom soup, foraged from the forests of B.C.
Tread Softly Sauvignon Blanc – Australia

Course Four

seared ahi tuna, wasabi aioli, flying fish tobiko row
Bertaine Et Fils, France, Pinot Noir

Course Five

New York steak & gunpowder prawns sautéed in spicy gunpowder butter
Chateau Redon Bordeaux, France, 91 points – James Suckling

Course Six

dark chocolate tart with 70% chocolate, armagnac, banoffee toffee and orange
The Grinder Pinotage, South Africa

Course Seven

section of artisan cheeses, preserves with crostini's and fruits
Lustau Vermouth, 92 points – Wine Enthusiast