

Dinner Menu

Soups and Salads

Wild Mushroom Soup with a Chive Froth

Hearty soup, with a light and airy garnish

Traditional Minestrone Soup

Finished with romano and sardo cheese

Local Organic Spinach Salad

Soft poached egg, goat's cheese, Okanagan pears, and mustard-herb dressing

Seared Scallop Salad with Bell Peppers

Served over lettuce and dressed with lemon juice and olive oil

Entrées

Grain Fed Roast Chicken and Herb Mustard Gnocchi

Accompanied by fresh artichokes or greens

Oven Roasted Beef Filet, Mashed Potatoes and Broccoli

Finished in a rosemary bearnaise sauce

Homestyle Lasagna

Accompanied by French bread garlic toast

Desserts

Dark Chocolate and Mascarpone Mousse

Rich multi-layered cake served with seasonal Okanagan fruit

Ice Cream or Sorbet

in a Hazelnut Cup