

# ACCOLADES

## *Menu*

### *1st Course*

- DUCK WINGS** *Confit and fried duck wings, soy sesame sriracha glaze, scallion ginger sauce*
- SCALLOPS AND BACON** *Seared scallops, smoked and pressed pork belly, maple chili glaze, cauliflower purée*
- LOBSTER BISQUE** *Rosemary croutons, crème fraîche, chives*
- RAVIOLI** *Roasted yams and mascarpone, browned butter, toasted hazelnuts, sage, chili oil*

### *2nd Course*

- PORK RILLETTE** *Beer mustard, pickled vegetables, grilled focaccia*
- ALBACORE TUNA TARTARE** *Avocado, mango, sesame soy vinaigrette, chili aioli, rice crackers*
- BEEF CARPACCIO** *Rare seared beef, aioli, arugula, bread crisps, shaved parmesan*
- OKANAGAN BEET SALAD** *Roasted beet medley, fresh greens, whipped goat cheese, honey balsamic dressing, candied pecans*

### *3rd Course*

- WEST COAST SALMON** *Pan seared steelhead salmon, farro mushroom risotto, herb beurre blanc, brussel sprout and apple slaw*
- BRAISED BEEF** *Slow braised beef cheek, rich demi-glace, horseradish whipped potatoes, seasonal vegetable*
- DUCK BREAST** *Dry cured duck breast, port wine berry demi-glace, hasselback potatoes, parsnip puree, seasonal vegetable*
- SMOKED CAULIFLOWER** *Smoked and grilled cauliflower, creamy beet purée, beluga lentils, herb chermoula, seasonal vegetable*

### *4th Course*

- BLACK FOREST PAVLOVA** *Baked meringue, chocolate mousse, cherry compote, almond crumb, boozy chantilly*
- BLOOD ORANGE TART** *Lemon and blood orange custard, butter flour crust, blueberry coulis*
- STICKY TOFFEE PUDDING** *Warm sponge cake, vanilla bean ice cream, salted caramel*
- PANNA COTTA** *Coconut milk panna cotta, mango sorbet, toasted coconut*

**89.95 per person**