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PRIME

MODERN ITALIAN STEAK & WINE

DINE OUT MENU - \$30.00

Add wine pairing: \$20.00

FIRST COURSE

GNOCCHI | Squash Gnocchi + Wild BC Mushrooms + Truffle Cream Sauce

Wine Pairing: *Cedar Creek Chardonnay, Okanagan Valley, BC*

or

CHOWDER | Smoked Salmon + Clams + Bacon + Corn

Wine Pairing: *Red Rooster Gewurztraminer, Okanagan Valley, BC*

or

MUSSELS | Steamed Mussels + Tomato + Garlic + Crostini

Wine Pairing: *Quail's Gate Pinot Noir, Okanagan Valley, BC*

SECOND COURSE

LAMB | Braised Lamb Shank + Sweet Potato Purée + Baby Kale

Wine Pairing: *Burrowing Owl Estate Merlot, Okanagan Valley, BC*

or

RED SNAPPER | Pacific Red Snapper Filet + Tomato + Caper + Olives + Crushed Potatoes

Wine Pairing: *Black Hills Alibi Sauvignon Blanc-Sémillon, Okanagan Valley, BC*

or

RISOTTO | Beet Root Risotto + Ricotta + Toasted Pine Nuts

Wine Pairing: *Lake Breeze Pinot Gris, Okanagan Valley, BC*

DESSERT

CHOCOLATE | Chocolate Mousse Cake + Salted Caramel + Bourbon Gelato

Wine Pairing: *Mission Hill Vidal Ice Wine, Okanagan Valley, BC*

Menu available January 19th to February 4th, 2018 only. Taxes & Gratuities not included.

Groups of 6 or more are subject to an 18% service charge.