

Okanagan Wine Paired Dinner Menu

December 10-12 & December 24-25

\$45 per person

Classic French Onion Soup

Caramelized onions, rich broth & melted Swiss Gruyère cheese

Wine Pairing- Hillside Gamay Noir

Jaegerschnitzel

*Sautéed pork medallions with mushrooms in a creamy white wine sauce,
spatzli & seasonal vegetables.*

Wine Pairing- Gray Monk Pinot Noir

Black Forest Cake

Wine pairing- Barcello Canyon Pinot Tinto