



# ROTISSERIE & BAR

## FRESH SHEET

### AMUSE

arugula walnut pistoux, candied goat cheese,  
fresh local strawberries

suggested pairing:

howling moon 'rebellion' apple cider (4 oz)

### FIRST

#### MOULES EN COCOTTE

mussels in a classic cocotte sauce,  
served with grilled baguette

suggested pairing:

the parkside brewery 'dawn' pilsner (5 oz)

### SECOND

#### SPRING OF RACK LAMB

1/2 rack, rosemary fingerling potato,  
roasted summer squash, red wine jus

suggested pairing:

pentâge winery syrah, okanagan valley, 2013 (6oz)

### DESSERT

chef inspired pastry

suggested pairing:

black sage vineyard pipe, okanagan valley, 2009 (1oz)

\$75 / PERSON

ADD PAIRINGS FOR \$25 / PERSON