

# *Grapes 4 Course Menu*

AMUSE-BOUCHE  
CHEF'S DAILY CREATION

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GAME CARPACCIO  
APPLE, CHEDDAR, ROSEMARY

OR

SCALLOP CEVICHE  
STRAWBERRY, CHILI OIL, LIME

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WILD MUSHROOM RISOTTO

OR

SEARED BC TUNA  
PEA PURÉE, LEMONGRASS SAUCE, RADISH

OR

DUCK AU VIN  
PEARL RED ONIONS, FINGERLING POTATOES, CARROTS

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CANADIAN CHEESE TASTING  
CHEF'S SELECTION OF CANADIAN CHEESES,  
ARTISAN BREADS, HOUSE MADE PRESERVES

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HOUSE MADE DESSERTS & COOKIES

105 PER PERSON