



# Dine Around

DINE AROUND THOMPSON OKANAGAN 2022  
\$55/person

## To Start

### **Smoked Salmon Roulade** G+

Stuffed with Boursin cheese  
Pickled fennel & crostini's

## Entrée

### **The EL Inspired Irish Stew** G+

Crispy kale, mashed potato, root  
vegetables, mushrooms, cabbage,  
lamb chops, mint sour cream,  
Guinness-demi glace,  
housemade sourdough

## Dessert

### **Baileys Creamy Cappuccino Cheesecake** G

Double chocolate macron, salted  
caramel crèmeux, chocolate stick,  
cocoa nibs



Custom selected wines from Mt. Boucherie Estate  
Winery Available in 6oz/9oz/Bottle

#### **Modest Wines "Graves Robber"**

*Sauvignon Blanc-Semillon*  
13/18/47

#### **Original Vines**

*Chardonnay*  
16/23/65

#### **Modest Wines "By Jove"**

*Sangiovese*  
15/22/60

#### **Mt. Boucherie Reserve**

*Malbec*  
18/27/70

G+ - Gluten-free crackers/bread available for an additional cost



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## Vegan Menu

### To Start

**Vegan Pepper Jelly Brie G+**  
Organic cashew brie, pepper jelly,  
preserved Okanagan cherries and  
plums, sourdough

### Entrée

**Red Coconut Curry G**  
Local tricoloured baby potatoes,  
farm picked vegetables, red  
coconut curry sauce

### Dessert

**Mission Hill Red Wine  
Poached Prune Plums G**  
With coconut ice cream



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