

FEATURED WINERY SERIES

2 COURSE MENU \$57/PERSON

2 COURSE WINE PAIRING \$40/PERSON

2 COURSE PETIT WINE PAIRING \$25/PERSON

THIS MONTH'S FEATURED BC WINERY

THE ICONIC WINERIES OF BRITISH COLUMBIA

CEDARCREEK ESTATE WINERY

WINEMAKER: TAYLOR WHELAN

BEET SALAD

red and golden beets, smoked house made ricotta cheese,
chives, citrus and beet apple cider vinaigrette

SERVED WITH

CEDARCREEK ESTATE WINERY PLATINUM SERIES 'HAYNES CREEK' SINGLE VINEYARD VIOGNIER

\$22 glass \$90 bottle

Made from a single block of Viognier from the estate Haynes Creek Vineyard, this impressive version is fresh; notes of guava, mango, ginger and lemongrass, bergamot and exotic spices waft heartily from the glass.

The wine has crunchy and tangy fruit on the palate; outstanding potency and succulence, yet it's not blousy or flabby. Slick and oily in texture with a powerful and lengthy finish.

COFFEE BRAISED BEEF CHEEKS

root vegetable confit, pickled mushroom, parsnip purée, parsnips chips

SERVED WITH

CEDARCREEK ESTATE WINERY PLATINUM SERIES 'HAYNES CREEK' SINGLE VINEYARD SYRAH

\$28 glass \$120 bottle

The primary fruit for this wine is wild fermented with 25% whole bunch to send the wine in a floral, spicy direction. One percent whole bunch Viognier is added to fix a bit of colour and lift aromatics. Aged on lees for over a year in large oak puncheons.

This inaugural vintage of Platinum Syrah pays homage to the now 10-year-old Syrah vines at Haynes Creek. Winemaking takes an elegant approach to this wine.

