



GOLDEN SOIRÉE
NEW YEAR’S EVE DINNER

RECEPTION

Fresh Shucked Oysters

EXHILARATION BRUT ROSÉ

FIRST COURSE

Pole Caught Pacific Tuna & Scallop Crudo

Okanagan ginger & sea buckthorn, Hayden’s miso

RESERVE COLLECTION SAUVIGNON BLANC

SECOND COURSE

Berkshire Pancetta & Potato Raviolo

Lake Country saffron & corn broth

LEGACY COLLECTION PERPETUA

THIRD COURSE

Beef Tenderloin with Short Rib & Truffle Pithivier

braised parsley root, maître d' butter jus

LEGACY COLLECTION COMPENDIUM

Palate Cleanser

Cabernet Franc Must Sorbet

DESSERT

Apricot Kernel Crème Brulée

quince jam & pistachio short bread

TERROIR COLLECTION RIESLING ICEWINE