

# THE STRATH

## DINE AROUND

JANUARY 25TH TO FEBRUARY 10TH, 2019

### 3 COURSE DINNER

**\$30** PER PERSON

#### APPETIZERS

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##### **Chicken Corn Chowder**

ancho chili rubbed and pulled rossdown farms chicken, roasted corn, red potatoes, red bell peppers, cream, fresh cilantro

##### **Stuffed Portobella Mushroom Cap**

spinach, artichoke & cream cheese stuffed portabella mushroom, panko & asiago crust

##### **Beet & Goat Cheese Salad**

oven roasted candy cane beets, artisan greens, okanagan goat cheese, candied pecans, black cherry vinaigrette

*beer pairing: hoyne pilsner*

*wine pairing: hester creek chardonnay vqa*

#### ENTRÉE

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##### **Sirloin Steak & Lobster**

certified angus beef® sirloin steak, nova scotia lobster tail, drawn butter, roasted red potatoes, fresh vegetables

*beer pairing: phillips blue buck*

*wine pairing: hester creek cabernet merlot vqa*

##### **Winter Stuffed & Bacon Wrapped Chicken**

brussel sprout, lemon & asiago stuffed chicken breast, wrapped with double smoked bacon, white wine lemon butter sauce, orzo, fresh seasonal vegetables

*beer pairing: phillips blue buck*

*wine pairing: hester creek cabernet merlot vqa or hester creek chardonnay vqa*

##### **Pan Seared Halibut**

pan seared ocean wise™ halibut fillet, orange, fennel cream reduction, brown rice, seasonal vegetables

*beer pairing: phillips blue buck*

*wine pairing: hester creek chardonnay vqa*

#### DESSERT

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##### **Crème Brûlée**

lady finger, fresh mint

##### **Chocolate Brownie**

bite size brownie, candied pecans chocolate sauce, whipped cream

##### **Apple Turnover**

hand-made classic turnover, vanilla ice cream

*beer pairing: hoyne dark matter*

*wine pairing: wild goose autumn gold vqa*