

SpearHead Winemaker's Dinner

6 o'clock Saturday, April 22 at Basil & Mint

Welcome Reception ~ 2022 Pinot Gris

First Course ~ 2021 Clone Chardonnay

Okanagan Poached Pear Salad

Radicchio, Arugula, Red Onion, Crumbled Goat Cheese,
Toasted Walnuts, White Balsamic Vinaigrette

Main Course ~ 2021 Saddle Block Pinot Noir

Truffled Mushroom & Asparagus Risotto

Cremini, Shiitake, King Oyster Mushrooms, Arugula, Grana Padano Cheese

~ OR ~

Pan Seared Duck Breast Organic

Okanagan Cherry Sauce, Celeriac Polenta

~ OR ~

Roasted BC Sable Fish

Shrimp, Bisque, Fresh Chives, Lemon Basmati Rice

Finale ~ 2021 Cuvée Pinot Noir

Salted Chocolate Pâté

Fresh Raspberry Coulis & Chantilly Cream

\$125 per person including wine pairings
(subject to applicable taxes and 18% gratuity)

