

A BC WINE & CHEESE JOURNEY

\$75 Per Person | excluding tax & gratuities | Available daily from 2:30pm

Explore the Okanagan Valley's acclaimed wine country with a curated tasting menu featuring regional wines and handcrafted local cheeses. From crisp Kelowna whites to bold Naramata reds, each pairing showcases the sun-drenched character and distinct terroir of BC's finest wine region.

PAIRINGS CAREFULLY CURATED BY OUR
DIRECTOR OF WINE EDWARD SWEETMAN

Tantalus Vineyards, Riesling, Kelowna, BC (3 oz)

CHEESE PAIRING

Bleu Benedictin, Saint-Benoît-du-Lac, QC (1oz)
Semi Soft, Natural Rind, Savoury with an Earthy Finish

**Clos du Soleil 'Capella', Sauvignon Blanc/Semillon,
Keremeos, BC (3 oz)**

CHEESE PAIRING

Comox Camembert, Courtenay, BC (1 oz)
*Creamy and Rich with Notes of Mushroom with a Tender
Bloomy Rind*

Little Engine 'Silver' Pinot Noir, Okanagan, BC (3 oz)

CHEESE PAIRING

Tete Dure, Noyan, QC (1oz)
*Semi Firm Washed Rind, Mildly Lactic, Fruity Aroma with
a Buttery Finish*

Lake Breeze Vineyard, Merlot, Naramata, BC (3 oz)

CHEESE PAIRING

5Brothers, Woodstock, ON (1 oz)
*Washed Rind, Cedar Plank Aged, Creamy with a slightly
Sweet Finish*

