

L'ABATTOIR

SIPPING AROUND BC: SIMILKAMEEN VALLEY WINEMAKER'S DINNER MENU

5 course Wine Pairing Menu ~ \$251pp

1ST COURSE

- Orofino '22 Home Vineyard Old Vines Riesling -

ALBACORE TUNA TATAKI

CUCUMBER, NASHI PEAR, RADISH, YUZU VINAIGRETTE

2ND COURSE

- Little Farm '22 Chardonnay 'Siliceuse' -

PACIFIC LINGCOD

DIAKON, SCALLION, CHIVE BUTTER

3RD COURSE

- Clos du Soleil '22 Syrah 'Winemaker's Series' -

ROASTED VENISON

CARROT, LINGONBERRIES, NATURAL JUS

4TH COURSE

- Clos du Soleil '19 Cabernet Sauvignon 'Estate Reserve Red' -

- Orofino '21 Cabernet Sauvignon 'Passion Pit' -

BEEF STRIPLOIN

SHORT RIB RAVIOLI, CIPOLLINI, SAUCE BORDELAISE

5TH COURSE

- Little Farm '20 Riesling -

CITRUS AND BLACK SESAME ENTREMET

LEMON SPONGE, CITRUS CRÉMEUX, SESAME BAVAROISE