

∞ OKANAGAN SUMMER WINE FESTIVAL ∞

Swiss Hotel
Silver Lode Inn
WINE MASTER DINNER

B.C. Salmon Combination
Graved Lax, Tartar, Coconut-Dill coated

Falkland Burn handpicked Morels
Consommé topped with a Quail Egg
On Melba Toast and Young Chives

Grape Sherbet with local Sparkling Wine
Garnished with Star fruit and Grapes

Slice of Black Angus Roast beef
Slow roasted in Salt crust, enhanced with fresh Rosmary,
served with sun dried Tomato-Choron Sauce
Gratin Potatoes
Fresh Bouquet of Valley Vegetables

Warm, upside down Caramelised
Apple Tarte 'Tatin'
Isi's Strawberry wine-Sabayon
and fresh Cinnamon Ice Cream

\$75.00

(All Inclusive)