

Chef's Series Dinner: Farm to Table

Fire it Up

Crispy Cornish Game Hen

Fried Cornish Game Hen marinated in buttermilk, served on a bed of lemon-olive oil Swiss chard with orange aioli and pear mostarda on the side

Dig In

Apple Orchard Salad

Shaved granny smith, ambrosia and curly endive served on a dill herb salad blend tossed in an Okanagan apple cider vinaigrette. Topped with candied walnuts and pickled grapes

Make it Fresh

Beer Braised Veal Short Rib

Mill-fed beer-braised veal short rib served with a sweet potato gnocchi in a smoked paprika Cajun cream sauce and drizzled with chili olive oil

Keep it Rolling

Matcha Panna Cotta

Matcha panna cotta topped with a matcha whip and a maple-oat crumble
