

CHEF'S TABLE



3 COURSE DINNER | \$34.95

FIRST COURSE *Choice of:*

QUINOA SALAD WITH ORANGE VINAIGRETTE

goat cheese, baby greens, gooseberries + roasted walnuts

BUTTERNUT SQUASH + SWEET POTATO SOUP

toasted pumpkin seeds + sage crème fraiche

SECOND COURSE *Choice of:*

GRILLED LOCAL HALIBUT

fresh linguine pasta with lemon cream sauce, cherry peppers, toasted cashews, fresh basil + parmesan cheese

Wine Pairing: Hillside Pinot Noir 5oz. Glass | 9

BROWN SUGAR CURED PORK TENDERLOIN

with cheddar fingerling potatoes, buttered beans, sautéed kale + roasted tomato

Wine Pairing: Kettle Valley Chardonnay 5oz. Glass | 9

YUKON GOLD GNOCCHI

fresh gnocchi with fire roasted tomato, Italian sausage, basil, red onion, artichoke + Kalamata olives topped with parmesan cheese

Wine Pairing: Santa Cristina Sangiovese 5oz. Glass | 8

For an additional \$5 you may choose:

8oz GLO CHOPHOUSE STEAK

AAA Sterling Silver Striploin topped with our signature Glo compound butter + a jumbo onion ring served with warm potato bacon salad + seasonal vegetables

Wine Pairing: Renacer "Punto Final" Malbec 5oz. Glass | 9

DESSERTS *Choice of:*

CHOCOLATE FONDANT CAKE

powdered sugar, vanilla ice cream + raspberry compote

LEMON + GINGER CRÈME BRULEE

whipped cream + candied lemon zest