

Happy Valentine's Day

Tuesday February 14


Appetizer 1

NV Blue Mountain Brut 'Gold Label', Okanagan Falls 10.

Farm House Natural Goat Cheese and Organic Beet Salad
candied Agassiz hazelnuts, Ambrosia apple, sherry and olive oil dressing

 Fanny Bay Beach Oyster "Rockefeller"
leek fondue, wilted spinach, hollandaise

Appetizer 2

 BC Spot Prawns and Squash Gnocchi
mascarpone herb cream, preserved lemon

'10 Mission Hill Chardonnay 'Reserve', Okanagan 9.

Canadian Rangeland Elk Carpaccio
celeriac and caper remoulade, cumin-spiked smoked chocolate, shaved parmesan

'10 Mission Hill Pinot Noir 'Five Vineyards', Okanagan 9.

Mains

Certified Angus Beef Tenderloin

parsnip and potato purée, Brussels sprouts, lobster béarnaise

'08 La Frenz Merlot 'Rattlesnake Vineyard', Okanagan 11.

 Citrus-cured Pacific Provider Wild Spring Salmon

Dungeness crab spring roll, rice noodles, wilted pea shoots, Thai curry dressing

'10 JoieFarm Gewürztraminer 'A Noble Blend', Okanagan 10.

Wild Mushroom Ravioli

smoked German butter potato crisps, braised leeks, pecorino pepato, herb cream, truffle oil

'08 CedarCreek Pinot Noir, Okanagan 11.

Dessert

Dark Chocolate Pineapple Torte

vanilla bourbon gelée, Phillips chocolate porter ice cream

NV La Frenz Tawny, Okanagan 8.

Meyer Lemon Passionfruit Mousse

white chocolate lavender feuilletine

'10 Arrowleaf Vidal 'Special Select Late Harvest', Okanagan 8.

Freshly brewed organic coffee and assorted traditional and herbal teas.

Enjoy 4 Courses

without wine 55.

with recommended wines 90.

gratuity and taxes not included

O'Doul's presents LIVE JAZZ

Jillian Lebeck and Adam Thomas

February 14 - 8pm to 11pm

for a full monthly jazz calendar go to www.odoulsrestaurant.com