

# DOV

JAN 14TH - 31ST

\$59 | \$25 WINE PAIRING

## STARTERS

*Sablefish Battera Pressed Sushi*  
shiso leaves, sesame seeds, sweet soy

- OR -

*Coast Signature Clam Chowder*  
surf clams, double smoked bacon  
roasted vegetables, garlic croutons

- OR -

*Oyster Kilpatrick*  
smoked bacon, worcestershire, parsley  
balsamic reducion

### APPETIZER ADD-ONS

*½ Dozen Oysters + 20*  
*Chef Max Sashimi + 20*

### 4oz WINE PAIRING

*Burrowing Owl Sauvignon Blanc Oliver, BC*

- OR -

*Burrowing Owl Pinot Noir Oliver, BC*

## ENTRÉE'S

*Maple Smoked Spring Salmon*  
nutmeg potato croquettes  
creamy spinach, asparagus spears

- OR -

*6oz Striploin &  
Torched Crab Hollandaise*  
buttermilk mashed potatoes  
seasonal vegetables, red wine gastrique

- OR -

*Orecchiette Pasta  
& Broccoli Butter*  
charred broccolini, shaved pecorino  
toasted walnut crumb

### 4oz WINE PAIRING

*Quails' Gate 'Stewart Family Reserve'  
Chardonnay Okanagan, BC*

- OR -

*Quails' Gate 'The Queue'  
Cabernet Sauvignon-Merlot- Syrah Okanagan, BC*

## DESSERT

*Key Lime Tart*  
candied lemon zest  
coconut meringue

### 2oz WINE PAIRING

*Quails' Gate Late Harvest  
Optima Okanagan Valley, BC*