

# Austin Hope

## WINE DINNER AT BEAR MOUNTAIN

SEPTEMBER 19<sup>TH</sup>, 2019 | 6PM-9PM | \$135\*

### \* RECEPTION \*

*2015 Treana Chardonnay, Central Coast, California, USA*

### 1<sup>ST</sup> COURSE \* COLD SMOKED PAN SEARED SCALLOPS

Grilled Okanagan peach, cinnamon spiced pecans, vanilla & citrus dressing

*2015 Treana Blanc, California, USA*

### 2<sup>ND</sup> COURSE \* VENISON CARPACCIO

Roasted garlic and celeriac puree, rhubarb gastrique, petit herb

*2014 Austin Hope Grenache, Templeton Gap, Paso Robles, California, USA*

### 3<sup>RD</sup> COURSE \* ROASTED LAMB LOIN

Cumin roasted tomato, charred baby leek, olive tepanade, pomme puree, garden herbs, natural jus

*2016 Treana Cabernet Sauvignon, Paso Robles, California, USA*

### PALATE CLEANSER \* COCONUT GRANITE

### MAIN COURSE \* MAPLE BACON WRAPPED BEEF TENDERLOIN

Sweet onion puree, boursin & prawn potato croquettes, garlic creamed sweet peas, red wine au jus

*2016 Austin Hope Cabernet Sauvignon, Paso Robles, California, USA*

### DESSERT \* CHOCOLATE QUINOA CAKE

Coffee custard, sour cherry gel, irish whiskey ice cream, smoke pecan crumble

\*Prices are per person. Does not include tax or gratuity. Cannot be combined with any other offer or discount. No substitutions.

Allergy requirements are to be provided at point of reservation

**Reservations required. Please Contact 250.391.3728 or 250.391.7171 to book your spot**