

Spring Wine Festival 2018



EX NIHILO VINEYARDS
OKANAGAN VALLEY

Join us each night from May 3rd - 13th for
award winning Okanagan wines from
Ex Nihilo Winery paired with a
3 course culinary experience by our
Executive Chef, Michael Miller.

Price: 3 course wine paired dinner \$55

Please call 250-862-3177 for more information or to make a
reservation at The Harvest Grille.

1st course

Scallop

pan seared scallop, potato and leek roesti,
spring pea nage, charred tomato bacon relish

2015 Ex Nihilo Riesling

This vibrant, classic dry Riesling combines aromas of pink grapefruit and white pepper.

Experience clean flavours of honey and crisp minerality.

The finish seems endless with delicate orange zest, wildflower and lemon.

2nd course

Halibut

fresh B.C. halibut, asparagus risotto,
cucumber-radish asazuke, miso beurre blanc

2016 Privata Chardonnay

Passion fruit, mango and citrus, rich and reminiscent of creamy butter caramels.

Beautifully balanced with a lovely long finish.

or

Lamb

coffee-anise rack of lamb, roasted baby yukon lyonnaise,
blackberry demi-glace

2015 Night

Bordeaux style red, %47 cabernet Sauvignon, %37 Merlot %16 Cabernet Franc, - ripe plum and
blackberry, leather and tobacco

3rd course

Dessert

Mille Feuille

macerated spring berries, lemon curd, crisp phyllo

2016 SX Tous Imagine

A fine blend of Riesling, Gewurztraminer and Viognier, light and fruity with a dry crisp finish