

PORTERHOUSE STEAK DINNER FOR 2

\$195 (FOR 2)

FIRST COURSE

Fried Oyster
pickled peppers, spicy remoulade, lemon

Caesar Salad
romaine, brassicas, lardons, capers, croutons, shaved Parmigiano Reggiano

SECOND COURSE

Porterhouse Steak

Whipped Potato

Roasted Mushrooms

Charred Broccolini

Horseradish Cream

Sauce au Poivre

THIRD COURSE

Chocolate Cremeux

Panna Cotta

Tiramisu

ADD 3 WINE PAIRING FLIGHT \$29

ADD 4 WINE PAIRING FLIGHT \$34

FOUR COURSE MENU

\$85

FIRST COURSE

select one

Seafood Chowder
mussels, clams, dill, chili oil

Chef Soup
(VEG, GF)

SECOND COURSE

select one

Scallops
pan seared, smoked paprika garlic butter, crouton, micro salad

Squash and Apple Salad *(VEG, GF)*
baby kale, radicchio, toasted pepitas, goats' cheese, mustard dressing

THIRD COURSE

select one

Braised Stiletto Beef
creamy herbed polenta, broccolini, red wine jus, crispy garlic

Salmon *(GF)*
oven roasted, creamed spinach, tomato, nugget potato, lemon, tarragon oil

Mushroom and Chickpea Curry *(VEGAN)*
spinach, coconut milk, chilies, basmati rice

FOURTH COURSE

select one

Chocolate Cremeux
Panna Cotta
Tiramisu

OROLO DRINK FEATURES

CHRONOS SPRITZ 17
Tanqueray Gin, St-Germain, simple syrup, bubbles, gold dust, lemon twist

BLACKBERRY KIR ROYAL 17
Creme de Cassis, St-Germain, simple syrup, bubbles, gold dust, lemon twist

WINE BOTTLE FEATURES

MCWATTERS COLLECTION BRUT 60
2018 | Penticton

EVOLVE SMALL LOT ROSE 45
2023 | Penticton

LUNESSENCE BLANC DE NOIRS 42
2022 | Penticton

ROUSSANNE MARSANNE MOON CURSER 45
2021 | Osoyoos

CHARDONNAY RESERVE COOLSHANAGH 45
2018 | Naramata

CHRONOS MALBEC 65
2020 | Penticton

CHRONOS SYRAH 65
2020 | Penticton

EVOLVE GRENACHE 67
2021 | Penticton