



AL FRESCO HARVEST GATHERING

Patio Longtable Dinner
Thursday September 17, 2026



AMUSE BOUCHE

EVOLVE WHITE SANGRIA

Evolve pinot gris, orange & brandy,
pineapple juice, peach syrup, strawberries,
peaches and lemon.

HEIRLOOM TOMATO TARTARE

goats cheese mousse, spiced tomato
consommé, sourdough, oven dried cherry
tomato

~individual plated course~
CHRONOS ROSÉ 2025

BC ROCK FISH

dukkah crust, roasted squash butter, brussels
sprouts, pickled mustard seed

~individual plated course~
MCWATTERS WHITE MERITAGE 2022

STRIPLOIN ROAST

~served family style~
assorted sauces
crispy parm mashed potato, mushroom
ragout, pea puree, autumn vegetables

~individual plated sides~
CHRONOS CABERNET SAUVIGNON 2022

APPLE TART

flaky pastry, whiskey cinnamon custard,
caramel and hazelnut ice cream

HARRY'S APERA



KELLIE ZIMMER

Hospitality Manager

BRUNO TERROSO

Chef

