

THE EMBARCADERO

The Big Taste 2016 - Lunch

Available weekdays until 3pm

By popular demand, we will be open for the Big Taste lunch on
Saturday March 12 and Sunday March 13 from noon

Appetizer

Choice of:

Stuffed mushrooms - baked mushroom, crab,
lemon juice, Parmigiano-Reggiano, bechamel sauce,
asiago, panko bread crumb, white and green onion,
port wine and balsamic reduction, herbs

Sandhill Viognier, 2014, VQA Okanagan Valley

\$10.50/6oz glass \$3.53/2oz taste

- or -

Quinoa salad - red pepper, cucumber, red and green
onion, romaine, white balsamic vinaigrette

Sandhill Pinot Gris 2013, VQA Okanagan Valley

\$10.50/6oz glass \$3.53/2oz taste

Entree

Choice of:

Thai chicken salad - Alberta natural grain fed
chicken breast, peanut satay sauce, rice vermicelli
noodle, romaine, Vietnamese fish sauce vinaigrette

Summerhill Ehrenfelser 2013, VQA Okanagan Valley

\$11.50/6oz glass \$3.86/2oz taste

- or -

Vegetarian risotto - mascarpone, sautéed cremini
mushroom, sweet pea, seasonal vegetable,
lemon juice, truffle infused oil

Baillie-Grohman Pinot Noir 2013, VQA British Columbia

\$13.25/6oz glass \$4.45/2oz taste

- or -

Beef sliders - sliced New York striploin,
Madagascar peppercorn cream sauce, old cheddar,
banana pepper, horseradish, house baked bun,
home cut fries, caesar salad

Tinhorn Creek Merlot, 2012, VQA Okanagan Valley

\$10.75/6oz glass \$3.61/2oz taste

Dessert

Choice of:

Baked vanilla cheesecake - graham cracker crust,
lemon zest, berry compote

- or -

Chocolate cake - mini chocolate on chocolate
baby bundt cake, Chantilly cream, raspberry coulis

Three courses - \$25

Suggested BC VQA wine pairings extra as noted

GST and gratuity not included

THE EMBARCADERO

The Big Taste 2016- Dinner

Available from 4pm daily, except on Flames home game nights
when it is not available during the pre-game rush,
i.e. available from 7pm March 7 and 9, and 6pm March 11

Appetizer

Choice of:

Stuffed mushrooms - baked mushroom, crab,
lemon juice, Parmigiano-Reggiano, bechamel sauce,
asiago, panko bread crumb, white and green onion,
port wine and balsamic reduction, herbs

Sandhill Viognier, 2014, VQA Okanagan Valley

\$10.50/6oz glass \$3.53/2oz taste

- or -

Duck spring rolls - deep fried, pulled duck confit,
radish, carrot, shallots, dark cherry hoisin sauce

Red Rooster Pinot Noir 2013, VQA Okanagan Valley

\$9.00/6oz glass \$3.02/2oz taste

Entree

Choice of:

Seafood Linguine - asiago and panko crusted
Atlantic cod, sautéed prawns, mussels,
julienned vegetable, creamy lobster sauce

Sandhill Chardonnay 2011, VQA Okanagan Valley

\$10.50/6oz glass \$3.53/2oz taste

-or-

Vegetarian risotto - mascarpone, sautéed
cremini mushroom, sweet pea, seasonal vegetable,
lemon juice, truffle infused oil

Baillie-Grohman Pinot Noir 2013, VQA British Columbia

\$13.25/6oz glass \$4.45/2oz taste

-or-

Lamb loin chops - marinated, flame broiled, demi
glace, seasonal vegetable, garlic smashed potato

Therapy Vineyards Freud's Ego 2010, VQA Okanagan Valley

\$11/6oz glass \$3.70/2oz taste

-or-

Thai curry chicken - Alberta natural grain fed
grilled chicken breasts, Thai curry satay sauce,
jasmine rice, seasonal vegetable

Summerhill Ehrenfelser 2013, VQA Okanagan Valley

\$11.50/6oz glass \$3.86/2oz taste

Dessert

Choice of:

Baked vanilla cheesecake - graham cracker crust,
lemon zest, berry compote

- or -

Chocolate cake - mini chocolate on chocolate
baby bundt cake, Chantilly cream, raspberry coulis

3 courses - \$35

Suggested BC VQA wine pairings extra as noted

GST and gratuity not included