

# THE EMBARCADERO

## The Big Taste 2017 Lunch

### Appetizer

Choice of:

Saltspring Island Mussels – steamed, white wine,  
garlic shallot butter broth

*Sandhill Viognier 2014, Canada, British Columbia,  
VQA Okanagan Valley*

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

- or -

Quinoa Salad - red pepper, cucumber, red and green  
onion, romaine, honey Dijon red wine vinaigrette

*Sandhill Pinot Gris 2013, Canada, British Columbia,  
VQA Okanagan Valley*

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

### Entree

Choice of:

Grilled Atlantic Salmon – romaine, quinoa,  
grape tomato, onion, red pepper, cucumber, carrot,  
honey Dijon red wine vinaigrette

*Summerhill Ehrenfelser 2014, Canada, British Columbia,  
VQA Okanagan Valley, Pyramid Cellared*

\$11.75/6oz glass \$3.95/2oz taste

- or -

Beef Gnocchi – AAA Alberta tenderloin, roasted  
mushroom, gnocchi, brandy peppercorn cream sauce

*Baillie-Grohman Pinot Noir 2012, Canada,  
VQA British Columbia*

\$13.50/6oz glass \$4.54/2oz taste

### Dessert

French vanilla ice cream, butter rum caramel,  
fresh banana, roasted coconut and almond

*Conviction Sovereign Opal 2015, Canada,  
British Columbia, VQA Okanagan Valley*

\$7.50/6oz glass \$2.52/2oz taste

Three courses - \$25

*Suggested BC VQA wine pairings extra as noted  
GST and gratuity not included*

# THE EMBARCADERO

## The Big Taste 2017 Dinner

### Appetizer

Choice of:

Duck Rilette – pulled duck leg confit, cognac,  
pickled beets, pickle, garlic crostini

*Baillie-Grohman Pinot Noir 2012, Canada, VQA British Columbia*  
\$13.50/6oz glass \$4.54/2oz taste

- or -

Beef Carpaccio – sliced AAA tenderloin, Dijon aioli,  
crispy capers, shallot, truffle infused oil, lemon  
juice, Parmigiano-Reggiano, garlic crostini

*Therapy Vineyards Freud's Ego 2013, Canada,  
British Columbia, VQA Okanagan Valley*

\$12.50/6oz glass \$4.20/2oz taste

### Entree

Choice of:

Beef Tenderloin – AAA beef tenderloin petite filets,  
blue cheese pecan compound butter, port wine demi  
glace, roasted mushroom quinoa

*Stag's Hollow Cabernet Franc 2012, Canada, British Columbia,  
VQA Okanagan Valley*

\$14.50/6oz glass \$4.87/2oz taste

-or-

Salmon Gnocchi – Grilled Atlantic salmon,  
Salt Spring mussels, gnocchi, creamy lobster sauce

*Sandhill Chardonnay 2012, Canada,  
British Columbia, VQA Okanagan Valley*

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

-or-

Stuffed Chicken - roasted chicken, feta cheese,  
spinach, baby potato, seasonal vegetable

*Sandhill Viognier 2014, Canada,  
British Columbia, VQA Okanagan Valley*

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

### Dessert

French vanilla ice cream, butter rum caramel,  
fresh banana, roasted coconut and almond

*Conviction Sovereign Opal 2015, Canada,  
British Columbia, VQA Okanagan Valley*

\$7.50/6oz glass \$2.52/2oz taste

3 courses - \$35

*Suggested BC VQA wine pairings extra as noted  
GST and gratuity not included*