

## MOTHER'S DAY AT RAUDZ REGIONAL TABLE

### COCKTAIL FEATURE \$12

#### YO MAMA'S DAIQUIRI

HAVANA CLUB 3 YEAR OLD RUM, OKANAGAN SPIRITS RHUBARB  
LIME, SIMPLE SYRUP, STRAWBERRY

### STARTER \$17

#### SEARED ALBACORE TUNA

CAULIFLOWER PUREE, PICKLED RHUBARB  
, DANDELION GREENS, APPLEWOOD SMOKE

WINE PAIRING: LIGHTNING ROCK BLANC DE NOIR 2015 - SUMMERLAND  
6 oz \$15 / 9 oz \$23 / BTL \$62

### CODFATHERS SELECTION \$35

#### HAIDA GWAI HALIBUT

ASPARAGUS CONSOMME, APPLE CIDER OATMEAL  
RADISH STRAWBERRY SALAD, TOASTED MERINGUE

WINE PAIRING: A SUNDAY IN AUGUST SKIN CONTACT PINOT GRIS 2018 - SIMILKAMEEN VALLEY  
6 oz \$12 / 9 oz \$18 / BTL \$50

### BUTCHERS CUT \$36

#### VEAL STRIPLOIN

SEARED SCALLOP, POMME PUREE,  
ROASTED PENCIL LEEKS, SORREL, YARROW VINAIGRETTE

WINE PAIRING: BURNT TIMBER MERLOT 2014 - KELOWNA  
6 oz \$15 / 9 oz \$23 / BTL \$62

### DESSERT \$8

#### CREME FRAICHE CHEESECAKE

PRESERVED STRAWBERRY COMPOTE  
ROSE GELEE, ROASTED ALMOND MILK SORBET

WINE PAIRING: QUAILS' GATE OPTIMA 2017 - WEST KELOWNA  
2 oz \$12