



Flying Otter Grill Dine-around menu #1 - \$20

Please choose one item from each course

Appetizers

Pan-Fried Calamari

With chipotle aioli

Suggested wine pairing – **Pinot Gris**

Grilled baby gem salad

with candied bacon, fried capers, shaved Grana Padano and Dijon balsamic dressing

Suggested wine pairing – Pinot Grigio

Truffle Mac and Cheese

Suggested wine pairing – Sauvignon Blanc

Entrees

6oz Steak au poivre

Served with a shallot and cognac demi, potato croquettes and seasonal vegetables

Suggested wine pairing – Cabernet Sauvignon

Salmon Wellington

Wild Coho salmon wrapped in puff pastry with braised spinach, lemon dill cream cheese, served with sour cream and chive mash and braised Swiss chards

Suggested wine pairing - Chardonnay

Blackened Chicken Linguine

Blackened chicken sautéed with peppers, asparagus, wild mushrooms in marinara with parmesan and ciabatta garlic toast

Suggested wine pairing - Pinot Gris

Dessert

Lime custard Tartlet

With whip cream

Tempura banana

With a butterscotch sauce

Old fashion hot chocolate

With house made tuiles

All desserts are suggested to be paired with Jackson Triggs Proprietors Edition Riesling Icewine