



## The Rise Menus

Price: C\$75.00

### BLACK ANGUS SHORT RIB

Slow braised AAA Canadian short rib, duck fat confit  
fingerling potatoes, broccolini, chocolate Merlot demiglace,  
crispy shallots

### B.C SABLEFISH GF

Marinated with lemon pepper and smoked paprika,  
spinach and leek risotto, roasted yellow pepper coulis,  
chili oil

### CHAMPAGNE CHICKEN

Local Colonial Farms chicken supreme, champagne,  
caper, roasted garlic cream sauce, red quinoa pilaf,  
caramelized baby carrots

### STUFFED ACORN SQUASH VEGAN GF

Butternut squash ragout, sautéed peppers, vegan  
mozzarella

### NEW YORK STRIPLOIN

7oz AAA Alberta grass-fed beef, five peppercorn brandy  
sauce, pear Williams potato, grilled asparagus, roasted  
baby beets

### PEACE COUNTRY LAMB SHANK

Warm couscous salad, mint jelly, baby zucchini, Merlot  
lamb jus, crispy potato strings

### BEET RAVIOLI (VEGAN)

Coconut Cajun cream sauce, arugula, basil vinaigrette  
vegan mozzarella

### Soup Choices

Coastal seafood chowder | Vegan butternut  
squash | Wild mushroom | Prawn bisque

### Salad Choices

Okanagan beet | Baby kale and romaine caesar  
| Local house greens and fruit

### Dessert Choices

# The Rise Resort

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Okanagan berry cheesecake | Double chocolate  
Torte cake(GF) | Coupe denmark