

**Dine Around 2007**  
**The Copper Rock Grill**  
**1999 Country Club Way 250-391-3708**  
**\$25.00 Menu**

**Appetizer**

Your choice of one of the following:

**Smoked Tuna and Bell Pepper Tartare**

pancetta crisp and fine herb salad

*Suggested VQA Wine Pairing: Sumac Ridge "Steller's Jay" Sparkling*

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**Cumin and Coriander Crusted Lamb Carpaccio**

pickled forest mushrooms

*Suggested VQA Wine Pairing: Mission Hill Reserve Shiraz*

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**Celery Root and Toasted Almond Velour**

crab and apple salad

*Suggested VQA Wine Pairing: Mission Hill Five Vineyards Pinot Grigio*

**Entrée**

Your choice of one of the following:

**Beet Cured Salmon Filet**

candied salmon and Israeli cous cous sauté, garlic and parsley nage

*Suggested VQA Wine Pairing: Sandhill "Burrowing Owl Vineyard" Gamay Noir*

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**Wild Rice Crusted Pork Tenderloin**

espresso lacquer

*Suggested VQA Wine Pairing: Nk'Mip Pinot Noir*

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**Coastal Sablefish**

poached in anise coconut broth, served with lemon scented potatoes

*Suggested VQA Wine Pairing: CedarCreek Ehrenfelser*

**Dessert**

Your choice of one of the following:

**Raspberry Tart**

with white chocolate mascarpone and vanilla anglaise

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**Dark Chocolate Banana Crème Brûlée**

chocolate pistachio shards

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**Warm Pineapple Pudding Cake**

brandy hazelnut sauce

*Suggested VQA Wine Pairing: Sumac Ridge Gewürztraminer Ice Wine*

Taxes & Gratuities not included