

CHERRY POINT ESTATE WINES

MENU



APPETIZERS

Tomato Bisque

With a swirl of green basil oil.

Suggested pairing: María Bonita

Squash and pear soup

Parsley oil and a splash of Ortega.

Suggested pairing: Ortega

Roasted acorn squash salad

Mixed greens from Terre de Lune Farm, goat cheese, roasted sunflower seeds drizzled with a balsamic reduction and basil oil.

Suggested pairing: Pinot Blanc

Ceviche Martini. Cherry Point's Classic

Wild sockeye marinated in lime juice and sliced red onions over Terre de Lune crisp greens.

Suggested pairing: Pinot Gris

Beet and lamb salad

Slow cooked, red wine braised lamb shank, gently pickled beets and goat cheese.

Suggested pairing: Spritzzy Rosé

Sharing platter

Daily selection of Little Qualicum and Cure cheese, mixed olives, cipolini onions in balsamic vinegar, bread basket, fruit and Cherry Point rosé wine jelly.

FROM LAND AND SEA

Chef's Special Grilled Cheese Sandwich

Little Qualicum Brie and Rathtrevor grilled sandwich with field tomato and Terre de Lune mixed greens.

Suggested pairing: Gitano

Mushroom Mélange Orzo

Assortment of sautéed mushrooms over orzo drizzled with parsley sauce.

Suggested pairing: Siegerrebe

Crispy Wild Sockeye Salmon

Pan fried, in a bed of grilled seasonal vegetables, olive oil, and baked local blueberries in balsamic vinegar.

Suggested pairing: Pinot Gris

Spanish Black Pasta

Pearl scallops, tiger prawns, wild sockeye and a splash of marine broth.

Suggested pairing: Ortega

Slow Cooked Lamb Shank

Braised in Cherry Point's *Gitano* served with roasted seasonal vegetables and lamb jus.

Suggested pairing: Bête Noire

DESSERTS

Seasonal fruit tart

Inhouse baked, local seasonal fruit

Kitchen's fresh daily baked surprise!