

Christmas Dinner at Pointe 49

\$59 + tax | + \$20 for Wine Pairing

CHOICE OF STARTER

SCALLOPS SKEWERS WITH NORI, GINGER & LIME

On Pineapple-Cucumber Relish

Red Rooster Gewurtzraminer, Naramata Bench, Okanagan, BC

OR

SALT-BAKED BEETROOT (V)

Lettuce Greens, Feta, Pickled Red Onion, Toasted Walnut with Creamy
Lemon Vinaigrette

Chronos Riesling, Penticton, Okanagan, BC

SOUP

ROASTED BUTTERNUT SQUASH SOUP WITH GINGER AND COCONUT MILK (V)

Noble Ridge Chardonnay, Okanagan Falls, Okanagan, BC

CHOICE OF ENTREE

LEMONGRASS PRIME RIB ROAST

A flavourful twist on the classic roast. Herby & Citrusy Lemongrass Prime Rib,
Yorkshire Pudding, Au Jus, Caramelized Carrot-Onion, & Smashed Potato

Nostalgia Syrah, Black Sage Rd, Okanagan, BC

OR

VEGETARIAN LASAGNA (V)

Savoury Roasted Vegetables, Garlic Paneer, Spiced Marinara, Fresh Basil,
Parmesan & Mozzarella Cheese, served with House Salad

Tinhorn Creek Pinot Noir, Golden Mile Bench, Okanagan, BC

DESSERT

CHILLED MANGO CUSTARD WITH CHIA SEEDS (SF/DF)

Winemakers Cut Muscat, Oliver, BC

OR

EGGNOG CHEESECAKE

Winemakers Cut Muscat, Oliver, BC

POINTE 49°

