

Christopher's

RESTAURANT & LOUNGE

Fall Harvest Wine & Dine Menu
Sept 6th – Oct 28, 2012

242 LAWRENCE DOWNTOWN KELOWNA
250•861•3464 FREE PARKING

All ingredients are fresh, local and sustainable.
Pair these fantastic item with local Okanagan Wines.

TO BEGIN

\$35

OKANAGAN SALAD

Fresh Okanagan greens, julienne carrots, fresh berries, candied pecans topped with creamy feta and dressed in a miso vinaigrette

SOUP DU JOUR

Our chef creates a new soup each day using only the freshest local ingredients

ESCARGOT

Baked with red wine, shallots, and creamy garlic butter

BRUSCHETTA

House made baguette topped with fresh pesto and hand chopped tomatoes, onions and basil

MAIN COURSE

Served with your choice of rice pilaf of chef's potatoes and fresh local seasonal vegetables

PRIME RIB

10oz Fresh private reserve Alberta Prime Rib, slow roasted and served with a house made au jus

SALMON

Wild caught and grilled to perfection topped with a lemon dill beurre blanc

CHICKEN

Free run, all natural, fresh chicken breast stuffed with goat cheese and spinach and topped with a tarragon honey cream sauce

Baby Back Ribs

Fall off the bone tender pork soaked in our signature BBQ sauce

Mushroom Medley

A vegetarians delight, local mushrooms, vegetables and nuts tossed in a light balsamic and olive oil reduction. Top it with some crumbled goat or blue cheese or leave naked and vegan.

DESSERTS

Crème Brule

A classic French custard made with fresh local eggs and cream

Classic NY Cheese cake

Christopher's coffee

