

# SUNDAY, JULY 12TH

## TO START

#### Mixed Mediterranean Olives

fresh baked bread

or

## Organic Greens

Gala apple, red grapes, toasted seeds, Dijon-shallot vinaigrette

## **MAIN**

## Prime Rib & Yorkshire Pudding

9oz. Cerfified Angus Ribeye buttermilk mashed potatoes, roasted carrots, grilled asparagus, Yorkshire pudding, red wine pan gravy and horseradish

#### **DESSERT**

#### Chocolate Bourbon Bread Pudding

homemade vanilla ice cream & caramel sauce

or

## Lavender Crème Brûlée

3 Course 47 | Main Course only 35

Possible Wine Pairings:

## SYNCHROMESH TETRE ROUGE ~ 45 NARAMATA

This blend of cabernet Franc & merlot is very well balanced with soft tannins & good acidity.

Synchromeshwines.ca

## Quail's Gate Cabernet Sauvignon ~ 45 Okanagan Valley

100% Cabernet Sauvignon with the body, tannins, acidity & finish to pair well very with tonight's Prime Rib.

QUAILSGATE.COM

# TRUCHARD CABERNET SAUVIGNON ~ 75 CALIFORNIA

This is a very good California Cab. Rich, Ripe & well crafted.

The Carneros viticulture is a unique region because it lands in both Napa and Sonoma.

Truchardvineyards.com

# ON TAP TONIGHT

RUSSELL CRAFT LAGER 5% RUSSELL, SURREY

NIGHTWATCH COFFEE LAGER 5.2% LIGHTHOUSE, ESQUIMALT

SOLARIS WHITE PEACH ALE 4.3% PHILLIPS, VICTORIA

À TOUT LE MONDE BELGIAN SAISON 4.5% UNIBROUE, QUÉBEC

WHISKEY PALE ALE 5.7% OFF THE RAIL & STILLHEAD DISTILLERY (1602)

HILLBILLY NINJA HAZY PALE ALE 5% PARALLEL 49, VANCOUVER

TIGER SHARK CITRA PALE ALE 4.7% PHILLIPS, VICTORIA

SHIPWRECK IPA 6.5% LIGHTHOUSE, ESQUIMALT

PANDEMONIUM SUPER I.P.A 6.8% PHILLIPS, VICTORIA

www.heronrockbistro.ca