

# Scholar's Dining Room End of Summer Menu

**\$50 + tax**

## 1ST COURSE

### Linden Lane Summer Gazpacho

*with basil and olive oil powder*

or

### Local Mixed Greens

*with freeze dried Okanagan peaches, house-cured duck pastrami, and balsamic pearls*

## 2ND COURSE

### Hokkaido Scallop Ceviche

*with compressed cucumbers, finger limes, raspberry gel, and tomato cracker*

or

### Grilled Fraser Valley Pork Belly

*with apple glaze, Romanesco sauce, and red onion pakora*

## MAIN

### Braised 63 Acres

### Grass-fed Beef Shortrib

*with Yukon gold potato puree, tri-colour carrots, wild mushrooms, and crispy onions*

or

### Grilled Peace Country Lamb

### Sirloin

*with farro verde, Little Qualicum blue cheese, toasted walnuts, and grilled patty pan squash*

or

### Pan-roasted Pacific Ling Cod

*with ratatouille, hickory potato sticks, and pesto vinaigrette*

## DESSERT

Please ask your server for today's creations



# Scholar's Dining Room Fun Facts!

**Moroccan Organic Olive Oil** is the only olive oil we use in Scholar's. Today, it is mixed with maltodextrin to become a powder which should be stirred into the gazpacho.

**Finger Limes** are a type of citrus fruit from Australia and when they are cut open it looks like caviar; tiny eggs of citrus!

**Romanesco** is a sauce from the Catalan region of Spain. It contains charred tomatoes, charred sweet peppers, garlic and hazelnuts.

**Braising** is a cooking method for tougher cuts of meat. It combines dry heat (roasting) and wet heat (simmering), this results in meat that almost falls apart

**Patty Pans** are a type of summer squash that some people say are shaped like UFOs.

**Ratatouille** is a French Provencal dish that originated in Nice, France. The word comes from the French word 'touiller' which means 'to stir up'

Proudly serving Oso Negro  
regular and decaffeinated coffee

