

Featuring Wines of O'Doul's Cellar

Thursday May 10 to Wednesday May 16

Appetizers

 Pacific Seafood Dumplings and BC Spot Prawns 12.
miso Spot prawn broth

'09 Domaine Gobelsburg Grüner Veltliner 'Kamptal', Austria 9.


Venison Carpaccio 14.
arugula, Okanagan cherry reduction, horseradish aioli, crisp sunchokes, capers

'10 JoieFarm Rosé 'Re-think Pink', Okanagan 8.

 Dill-marinated BC Spot Prawns 13.
golden beets, Hannah Brook Farm organic greens, goat cheese, truffled honey vinaigrette

'10 Torres Muscatel-Gewürztraminer 'Vina Esmeralda', Spain 8.

Mains

 add 3 fresh BC Spot prawns to any dish 7.

Wild Mushroom Whole Grain "Risotto" 21.
stinging nettle pesto, English peas, oven-dried tomatoes, pecorino pepato

'06 Nichol Vineyard Syrah 'Naramata', Okanagan 13.

 Pan-seared Wild Pacific Halibut 27.
herb gnocchi, fiddleheads, Spot prawn bisque

'07 Montes-Alpha Chardonnay 'Special Cuvée', Chile 11.

Canada AAA New York Medallion 25.
fingerling potatoes, wild mushrooms, black garlic compound butter, port jus

'07 Thorn-Clark Quartage 'Shotfire Ridge', Barossa Valley 13.

Dessert

Warm Rhubarb Walnut Frangipane 8.
rhubarb caramel, strawberry sorbet, candied walnuts, Chantilly cream

NV La Frenz Liqueur Muscat, Okanagan 8.

Enjoy 3 courses (1 Appetizer, 1 Main and Dessert)

without wine 39. with recommended wines 65.

Relax and make it 4 courses (add a BC Artisan cheese course)

additional 10.

gratuity and taxes not included

O'Doul's presents LIVE JAZZ

O'Doul's is pleased to present the very best in local jazz musicians. Artists who frequent the joint regularly include such greats as Ross Taggart, Karin Plato, Mike Allen, Sharon Minemoto, Bill Coon and Jillian Lebeck to name a few. Each night you're sure to find the right blend of classics and new compositions from the artists themselves.

Melody Diachun Trio

May 10, 11 & 12 - 8pm to 11pm

Jodi Proznick

May 17, 18 & 19 - 8pm to 11pm

for a full monthly jazz calendar go to www.odoulsrestaurant.com