

CHEF'S SELECTION

PIFFERLINGE SOUP

*Cream of Chanterelle Soup with fried Bread Dumpling
suggested wine pairing: Kato Sauvignon Blanc*

8

meal size

19

*****The following Entrées include*****

Daily Soup or The Bavarian Inn Salad

BISON MEATLOAF

*topped with Chanterelle Mushrooms sautéed with Onions and Double-smoked Bacon,
Red Wine Gravy, seasonal Vegetable and Spätzle
suggested wine pairing: Terra Valentine, Spring Mountain Cabernet Sauvignon*

29

HALIBUT CHEEKS

*wrapped in Pineapple Sage and Prosciutto and panseared,
seasonal Vegetable, Basil Pesto and Wild Mushroom Risotto
suggested wine pairing: Henry of Pelham, Reserve Baco Noir VQA*

37

ELBOW FALLS WAPITI ELK

*Elk Medallions with Chanterelle Mushrooms in Cream,
seasonal Vegetable and Spätzle
suggested wine pairing: Rutherford Hill Merlot*

37

Pam's Picks

From the Burgundy,

2007 Joseph Drouhin, Moulin-a-Vent Cru Beaujolais

*This red has powerful aromas and an elegant finish,
much what you would expect from one of the top Crus in the Beaujolais.*

14/46/60

From the Okanagan Valley, BC

2009 Quails Gate Chasselas VQA

*This is a blend of Chasselas, Pinot Blanc and Pinot Gris, the texture is light,
but rich with freshness and pure fruit expression..*

11/36/45

~ The Bavarian Inn reserves the right to apply an 18% gratuity to parties of 8 or more ~