

## 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

### VEAL & CHANTERELLE LASAGNA

Veal Emincé and Chanterelles a la Cream  
with roasted Tomatoes and Goat Cheese  
between home-made Pasta Sheets  
*suggested wine pairing: Rutherford Hill Merlot*

33

### HALIBUT CHEEKS

wrapped in Pineapple Sage and Prosciutto and panseared,  
seasonal Vegetable, Basil Pesto and Wild Mushroom Risotto  
*suggested wine pairing: Mission Hill 'Legacy Series' Perpetua (Chardonnay)*

37

### ELBOW FALLS WAPITI ELK

Elk Medallions with Chanterelle Mushrooms in Cream,  
seasonal Vegetable and Spätzle  
*suggested wine pairing: Quail's Gate Old Vine Foch VQA*

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 ~