

# Erica Jane Restaurant

## Dine Around 2024

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*Choose one of each of the following options*

### Sound Check

Chef's Amuse

### Opening Acts

#### Grilled Octopus

crispy pork belly, tomato cocktail sauce,  
whipped horseradish cream, potato  
crisps

#### Crispy Fried Mussels

New Zealand green-lipped mussels,  
panko crusted, salsa verde, toasted  
croutons, chorizo oil

#### *Suggested Pairing*

*Black Swift Winery Pinot Blanc*

### Headliners

#### Pork Loin

roasted pork loin, wrapped in Applewood  
smoked bacon, pomme anna, fermented  
walnut butter, sea buckthorn preserve,  
cauliflower purée

#### Sablefish

pan roasted filet, handmade gnocchi,  
sautéed vegetables, Szechuan lobster  
broth

#### *Suggested Pairing*

*Indigenous World Winery Petit Verdot*

### Encores

#### White Chocolate Mousse

toasted coconut, champagne gel and  
macaron, raspberry pâté de fruit

#### Peaches & Cream

sweet corn mousse, red miso olive cake,  
toasted milk crumble, okanagan peaches,  
corn granita

#### *Suggested Pairing*

*Purple Rain*

erica  
jane®

65<sup>00</sup>

