

Taste AROUND

TABLE NINETEEN KELOWNA
AT THE OKANAGAN GOLF CLUB

January 22 - February 9, 2025
3-COURSE DINNER | \$35 per person

STARTER [CHOOSE ONE]

MUSSELS

garlic white wine mussels served with garlic bread

FRENCH ONION SOUP

classic french onion soup topped with bread and swiss cheese

PORK BELLY

house-smoked pork belly served on sweet potato pavé with stone fruit jam

ENTRÉE [CHOOSE ONE]

STUFFED YORKSHIRE

yorkshire pudding stuffed with sliced beef, gravy, served with mashed potato and vegetables

TONKATSU RAMEN

tonkatsu broth, ramen noodles, edamame, green onion, corn, wild mushroom, seaweed, soft-boiled egg served with choice of tofu or pork

HOUSE-MADE GNOCCHI

house-made spinach gnocchi served with truffle cream sauce and beef short rib

SEAFOOD PASTA

house-made linguine tossed with mussels, clams, and prawns in tomato sauce

DESSERT [CHOOSE ONE]

MANGO CHEESECAKE

mango-flavoured cheesecake served with burnt milk caramel sauce

PANNA COTTA

italian dessert of sweetened vanilla cream served with strawberry compote

Please note, our kitchen contains nuts, soy, wheat and other known allergens and cross-contamination may occur.
Please advise your server of any known allergies. Prices subject to tax and gratuity. 18% gratuity added for groups of 8 and larger.