

# **Celista Estate Winery Dinner Menu**



## **Appetizers**

### **Lobster Cakes 23**

*A delicate blend of lobster, whitefish, bell peppers, fresh herbs. Fresh fruit salsa, lemon aioli, Celista Winery Shuswap Lollipop drizzle*

### **Korean Pork belly and scallop 22**

*Korean BBQ style crisp pork belly, seared scallops and lime*

### **Steak and Eggs 23**

*Beef tenderloin tips, devilled egg, arugula with lemon and olive oil, shaved Grana Padano cheese*

### **Roasted Beet Salad 19**

*Feta cheese, toasted pumpkin seeds, reduced balsamic, seasonal greens, Celista Winery Cracklin' Rose, cranberry Vinaigrette*

### **Baked Brie 21**

*Wood-fired oven baked brie topped with pecans, roasted garlic, summer berry compote*

### **Salmon and Tuna 22**

*Sesame crusted, seared ahi Red Tuna, house smoked salmon spring roll, tempura style salmon and tuna nori roll*

## **Entrées**

### **Beef Tenderloin Bordelaise 59**

*6 oz Canadian Certified Angus Beef filet, Celista Winery "Inspired Madness" bordelaise sauce, croquette potato, ratatouille*

### **Arctic Char 48**

*Wood fired oven roasted Arctic Char, saffron lemon beurre blanc with Celista Winery Siegerrebe, Yukon gold potato terrine, ratatouille*

### **Rack of Lamb 54**

*Roasted garlic and fennel pollen crust, "Portentous Port" and cherry Red Wine sauce, ratatouille and potato terrine*

### **Veal and Prawns 48**

*Classic Italian Cannelloni, veal, bechamel, and spinach, roasted red pepper sauce with wood fired lemon butter, jumbo prawns, fresh focaccia*

### **Duck Frangelico Duo 48**

*roasted duck breast, succulent confit leg, frangelico demi-glace, lemon thyme risotto with fresh parmesan, ratatouille*

### **Prawn and Scallop 48**

*wood fired colossal Prawns, seared scallops Celista Winery White Owl beurre blanc, lemon thyme risotto, ratatouille*

## **Dessert**

### **Chocolate Fondue 14 per person**

*(For groups of two and more)*

*Dark chocolate, strawberries and fresh fruit, hot waffles, marshmallows and biscuits*

*We recommend a glass of our Portentous Port here*

### **Tiramisu 13**

*Mascarpone cheese, espresso liqueur-soaked lady fingers and cocoa powder*

*Enjoy a glass of Shuswap Lollipop with this one*

*Chef Ryan Leitch  
Chef Melissa Leitch  
Thank You*