

LUNCH APPETIZERS

SUGGESTED PAIRINGS

OKANAGAN BEEF TENDERLOIN CARPACCIO | 15

Little Creek baby arugula, truffle oil, Regianno cheese, caper berries

2008 Pinot Noir
2008 Chardonnay

CHILLED BC OYSTERS | 17

six oysters on the half shell, red wine mignonette, fresh horseradish

2009 Chenin Blanc
NV Blue Mountain Brut

LITTLE CREEK ORGANIC GREENS | 10

toasted pumpkin seeds, cucumber, crisp carrot, sherry vinegar dressing

2009 Chasselas - Pinot Blanc - Pinot Gris
2009 Riesling

WEST COAST MUSSELS | 14

steamed in Chenin Blanc, shallots, garlic, butter, parsley, grilled crostini

2009 Chenin Blanc
2008 Chardonnay

PACIFIC HALIBUT TEMPURA | 11

pomme allumette, cabbage remoulade, "mushy peas"

2008 Chardonnay
2009 Chenin Blanc

DUNGENESS CRAB CAKES | 16

Vancouver Island crab, fennel, celery and apple slaw, sauce rémoulade

2009 Riesling
2005 Limited Release Riesling




DAILY SOUP | 9

seasonally inspired ingredients

bread basket available upon request

LUNCH MAIN COURSES

SUGGESTED PAIRINGS

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| <p> CORTES ISLAND CLAMS & LINGUINE VONGOLE 15
steamed in Chenin Blanc, garlic, lemon,
concassé of tomato, chillies, butter</p> | <p>2009 Chenin Blanc
NV Blue Mountain Brut</p> |
| <p> BC ALBACORE TUNA 18
grilled rare, sundried black olive and organic quinoa salad,
anchovy and lemon vinaigrette</p> | <p>2008 Pinot Noir
2009 Rosé</p> |
| <p>CARMEN CREEK BISON 23
grilled 6 oz flat iron steak, Suncatcher fava bean,
grilled summer vegetables, salsa verde</p> | <p>2008 Pinot Noir
2007 Cabernet Sauvignon</p> |
| <p>ORECCIETTE PASTA 16
Irene's shelling peas, prosciutto, estate basil,
roasted Rampone farm garlic, tomato</p> | <p>2008 Pinot Noir
2009 Rosé</p> |
| <p> LINE CAUGHT PACIFIC LING COD 20
wilted greens, Suncatcher zucchini sauté,
estate spring onions, lovage vinaigrette,
cucumber salsa fresca</p> | <p>2009 Chenin Blanc
2009 Chasselas</p> |
| <p>FARM TO TABLE SALAD 16
ADD FREE RUN CHICKEN BREAST 7
A selection of vegetables and greens from
our local farms and our estate garden, new potatoes,
toasted almonds, Happy Days goat cheese, citrus vinaigrette</p> | <p>2009 Riesling
2009 Chenin Blanc</p> |

WINERY CHEF | ROGER SLEIMAN

Please inform your server of any food related allergies and we will ensure your meal is prepared safely.
A 15% gratuity will be added to parties of 8 or more.