

## APPETIZERS

**Oysters on The Half Shell\*\*** | 22  
 fresh horseradish, mignonette, lemon  
*suggested pairing: 2019 Dry Riesling*

**Pacific Octopus** | 17  
 chorizo, spring greens, crème fraiche, shaved radish  
*suggested pairing: 2020 Rosé*

**Bison Carpaccio** | 17  
 rhubarb compote, parmesan, puffed grains, arugula  
*suggested pairing: 2019 Pinot Noir*

**Grilled Armstrong Asparagus** | 16  
 aged cheddar, pine nut, confit garlic, champagne vinegar  
*suggested pairing: 2020 Chenin Blanc*

**Tanto Latte Burrata** | 19  
 basil, arugula, prosciutto, olives, Venturi-Schulze balsamic, focaccia  
*suggested pairing: 2018 Stewart Family Reserve Chardonnay*

**Daily Feature Soup** | 12  
 seasonally inspired  
*daily pairings*

\*\*The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

**Charred Bok Choy** | 14  
 lemon sesame dressing & kale  
*suggested pairing: 2020 Rosé*

**Scallop Crudo** | 18  
 preserved lemon & buttermilk vinaigrette, spring onion, red sorrel  
*suggested pairing: 2019 BMV Riesling*

**Steamed Mussels** | 23  
 lemon, chardonnay & star anise cream, chives, grilled garlic bread  
*suggested pairing: 2017 Chardonnay*

**Poached Side Stripe Shrimp** | 18  
 lime, granny smith apple, wasabi, spring radish, mint, sesame cracker  
*suggested pairing: 2019 Riesling*

**Artisan Charcuterie** | 20  
 cured meats, house made terrine, pickles, olives

**Artisan Cheese Plate** | 18  
 quince preserve, spiced nuts

## MAINS

**Albacore Tuna** | 32  
 wild rice, Espelette pepper dressing, capers, feta, avocado, arugula  
*suggested pairing: 2020 Chenin Blanc*

**Peace Country Lamb Sirloin** | 44  
 garlic parsley purée, radish, brown butter fingerling potatoes  
*suggested pairing: 2017 Allison*

**Line Caught BC Halibut** | 36  
 bok choy, ginger, rhubarb, navet, parsley  
*suggested pairing: 2019 BMV Riesling*

**Falafel** | 26  
 herb & chickpea hummus, pita, bulgur 'salad', pickled cabbage, pistachio  
*suggested pairing: 2020 Rosé*

**Spring Pea "Lasagna"** | 26  
 parmesan cream, lemon, turnip & celery, ricotta  
*suggested pairing: 2018 Stewart Family Reserve Chardonnay*

**Rosstown Cornish Game Hen** | 32  
 smoked paprika, lemon, herb gnocchi, olives, pan jus  
*suggested pairing: 2018 Stewart Family Reserve Pinot Noir*

**Cache Creek Flat Iron 6oz** | 33  
**Dry Aged Natural Beef Ribeye 10oz** | 54  
 confit potato terrine, roasted onion, brassicas, onion soubise  
*suggested pairing: 2018 Merlot*

## SIDES

**Truffle & Parmesan Fries** | 10  
**Marinated Organic Olives** | 11  
**Roasted Farm Potatoes** | 9  
**House Made Sourdough Bread** | 3

## PURVEYOR SPOTLIGHT

POPLAR GROVE CHEESE

**Smoked Magret Duck Breast** | 18  
 sour cream, pickled shallot, confit duck croquette, crumbled Poplar Grove Tiger Blue  
*suggested pairing: 2019 Pinot Noir*

*Nestled in Naramata Bench, owners Jennifer and DJ are artisan cheesemakers with a passion for producing handmade, small batch, French-style soft cheeses.*