

# APPETIZERS

## OYSTERS ON THE HALF SHELL\*\* | 22

fresh horseradish, mignonette, lemon

*suggested pairing: 2020 Chenin Blanc*

## TOMATO PANZANELLA | 17

whipped tanto latte burrata, roasted tomato dressing, cucumber, oregano

*suggested pairing: 2020 Chenin Blanc*

## BISON CARPACCIO | 17

plum compote, parmesan, puffed grains, chive

*suggested pairing: 2019 Pinot Noir*

## FARMERS GREENS | 14

cherry vinaigrette, almonds, shaved fennel

*suggested pairing: 2020 Chenin Blanc*

## DAILY FEATURE SOUP | 12

seasonally inspired

*daily pairings*

## SCALLOP CRUDO | 18

cherry & buttermilk vinaigrette, spring onion, red sorrel

*suggested pairing: 2019 Dry Riesling*

## STEAMED MUSSELS | 23

lemon, chardonnay & star anise cream, chives, grilled garlic bread

*suggested pairing: 2019 Stewart Family Reserve Chardonnay*

## ARTISAN CHARCUTERIE | 20

cured meats, house made terrine, pickles, olives

## ARTISAN CHEESE PLATE | 18

quince preserve, spiced nuts

## PURVEYOR SPOTLIGHT

### PAYNTER'S FARM

#### DUNGENESS CRAB | 24

compressed Paynter's Farm tree fruit, sweet & hot peppers, lobster & crab bisque

*suggested pairing: 2019 Stewart Family Reserve Chardonnay*

*"Paynter's Fruit Market is a 5th generation family farm located in the heart of the Okanagan. With over 100 years of farming experience, they truly understand the importance of environmental sustainability including implementing composting, crop rotations, pest management systems and water management systems to reduce overall water usage."*

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

# MAINS

## YARROW MEADOWS DUCK BREAST | 38

Don-O-Ray's cauliflower, roasted carrot, blueberry compote, jus

*suggested pairing: 2019 Stewart Family Reserve Pinot Noir*

## LINE CAUGHT BC HALIBUT | 38

steamed clams, Paynter's Market beans, spinach & Sieglinde potatoes

*suggested pairing: 2019 Chardonnay*

## BASIL PESTO RISOTTO | 26

garlic scape, pickled onion, Parmesan, pine nut

*suggested pairing: 2020 Chenin Blanc*

## TOMATO & RICOTTA AGNOLOTTI | 30

parmesan, pickled onion, fresh herbs, farmers tomatoes

*suggested pairing: 2019 Stewart Family Reserve Chardonnay*

## WILD SALMON | 36

black rice, Unearthed Organics mixed peppers, eggplant caviar

*suggested pairing: 2019 Pinot Noir*

## ROSSDOWN CORNISH GAME HEN | 32

smoked paprika, lemon, herb gnocchi, olives, pan jus

*suggested pairing: 2019 Pinot Noir*

## TWO RIVERS NATURAL BEEF

### STRIPLOIN FOR TWO | 95

Two Rivers natural beef striploin with brown butter roasted potatoes, farmers vegetables & red wine jus

*suggested pairing: 2019 Queue*

## CACHE CREEK FLAT IRON 6OZ | 34

### DRY AGED NATURAL BEEF RIBEYE 10OZ | 54

confit potato terrine, zucchini relish, roasted oyster mushroom, red wine jus

*suggested pairing: 2019 Queue*

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# SIDES

Truffle & Parmesan Fries | 10

Eleni Organic Olives | 11

Roasted Farm Potatoes | 9

House Made Sourdough Bread | 3

