

OYSTERS ON THE HALF SHELL | 25

mignonette, lemon

suggested pairing: NV Ailm Brut

HOLIDAY LUNCH

Celebrate the Holidays with Family, Friends & Colleagues

2 Courses | 59 Wine Pairings Included (8oz)



APPETIZERS

DAILY FEATURE SOUP | 12

seasonally inspired

daily pairings

SQUASH & MUSHROOM GNOCCHETTI | 23

Kootenay chanterelles, cocoa hazelnut crumble, black futsu squash,
shaved pine mushroom

suggested pairing: 2023 Stewart Family Reserve Chardonnay

DON-O-RAY FARMS KALE SALAD | 19

crispy duck prosciutto, garlic toasted panko, shaved Alpindon,
anchovy, 64-degree egg

suggested pairing: 2024 Plume Chenin Blanc

GRILLED BABY OCTOPUS | 23

dry cured chorizo, hummus, green olives, crispy chickpeas, charred lemon

suggested pairing: 2024 Plume Pinot Gris

PEACE COUNTRY LAMB TATAKI | 28 *\$7 surcharge*

white soy ponzu, birch aioli, roasted celeriac, crispy sage, pickled rhubarb

suggested pairing: 2023 Orchard Block Gewürztraminer

SAFFRON POACHED APPLES

& TANTO LATTE BURRATA | 25 *\$4 surcharge*

whipped Nduja sausage, honey & mint gastrique, grilled sourdough

suggested pairing: 2023 Chardonnay

QUEBEC FOIE GRAS TERRINE | 27 *\$6 surcharge*

preserved black currant, Riesling gelée, crystalized thyme & pistachio crumble,
pistachio sponge, quince gel

suggested pairing: 2017 BMV Riesling

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

LUNCH MAINS

ROSSDOWN FARM CHICKEN SUPREME | 36
potato rosti, squash purée, apple fondant, sage, chicken jus
suggested pairing: 2023 Stewart Family Reserve Chardonnay

CHAR GRILLED YELLOW EYE ROCKFISH | 34
bouillabaisse, sweet & sour fennel, lemon potatoes, saffron oil
suggested pairing: 2023 Chardonnay

ELK BURGER | 28
house made milk bun, sauerkraut, La Belle Vallee cheese,
haskap berry & beet relish, grainy mustard aioli
suggested pairing: 2022 Queue

SUNCHOKES & MUSHROOM ORECCHIETTE | 24
wild mushrooms, crispy sunchokes, cured egg yolk, hazelnut oil
suggested pairing: 2023 Pinot Noir

63 ACRES

BRITISH COLUMBIA BEEF, 63 Acres is a local brand of premium Angus cross beef raised on selected partner farms in interior of British Columbia. NATURALLY RAISED, 63 Acres beef is grass fed & grain finished on small farms without any added hormones or steroids.

CHILI BBQ BRAISED SHORT RIB 5oz | 40 \$4 surcharge
FLAT IRON 6oz | 44 \$8 surcharge TENDERLOIN 7oz | 65 \$35 surcharge
RIBEYE 13oz | 75 \$45 surcharge
pomme puree, glazed carrots, crispy onion ring
suggested pairing: 2022 Plume Cabernet Sauvignon, Similkameen Valley

FOR THE TABLE

East Coast Scallops | 8 each
Okanagan Mushrooms | 14
Truffle & Parmesan Fries, preserved lemon aioli | 13
Aromatic Roasted Carrots, Harissa Labneh, Zaatar Pumpkin Seeds | 14
Smashed Farm Potatoes, Chicharrons, Smoked Crème Fraiche | 14
Fried Brussels Sprouts, Almond Romesco | 13
Marinated Olives | 11
House Made Sourdough Bread | 4