

OYSTERS ON THE HALF SHELL | 25

mignonette, lemon

*suggested pairing: NV Ailm Brut*

## TASTE AROUND THE OKANAGAN

*Choose any Appetizer, Main & Dessert*

3 Course Lunch | 45 Wine Pairings | 25 (9oz)

## APPETIZERS

DAILY FEATURE SOUP | 12

seasonally inspired

*daily pairings*

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: 2019 BMV Riesling*

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

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

*suggested pairing: 2014 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: 2019 BMV Riesling*

# LUNCH MAINS

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

CHAR GRILLED YELLOW EYE ROCKFISH | 34  
bouillabaisse, sweet & sour fennel, lemon potatoes, saffron oil  
*suggested pairing: 2024 Plume Chenin Blanc*

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

SUNCHOKES & MUSHROOM ORECCHIETTE | 24  
wild mushrooms, crispy sunchoke, 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 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  
pommes puree, glazed carrots, crispy onion ring  
*suggested pairing: 2022 Plume Cabernet Sauvignon, Similkameen Valley \$6 surcharge*

## FOR THE TABLE

Hokkaido Scallops | 9 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

OYSTERS ON THE HALF SHELL | 25  
mignonette, lemon

*suggested pairing: NV Ailm Brut*

## TASTE AROUND THE OKANAGAN

*Choose any Appetizer, Main & Dessert*

3 Course Dinner | 65   Wine Pairings | 35 (10oz)

## APPETIZERS

DAILY FEATURE SOUP | 12

seasonally inspired

*daily pairings*

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: 2019 BMV Riesling*

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

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

*suggested pairing: 2014 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: 2019 BMV Riesling*

# DINNER MAINS

## ROSSDOWN FARM GAME HEN | 39

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

*suggested pairing: 2022 Stewart Family Reserve Pinot Noir*

## BRAISED 63 ACRES BEEF CHEEK | 48

tangy squash gnocchetti, Alpindon crisp,  
Okanagan Valley mushrooms,  
cocoa & hazelnut crumble

*suggested pairing: 2022 Queue*

## SEARED HAIDA GWAI

### SABLEFISH | 54 *\$12 surcharge*

pear & onion soubise, al dente potatoes,  
charred leeks, trout roe, lemon balm oil

*suggested pairing: 2014 Orchard Block Gewürztraminer*

## MANILLA CLAM &

### SAFFRON RISOTTO | 42

winter radish, shellfish caramel

*suggested pairing: 2019 BMV Riesling*

## BELGIAN ENDIVE | 34

almond romesco, chicken fried soy curls,  
beet & cranberry agridulce, confit garlic aioli

*suggested pairing: 2023 Stewart Family Reserve Chardonnay*

## COFFEE & COCOA CRUSTED

### ELK STRIPLOIN | 64 *\$28 surcharge*

black garlic purée, salt roasted parsnip,  
rosemary & pumpkin agnolotti,  
brown butter squash

*suggested pairing: 2019 Lake Sonoma Lazy Dog Malbec*

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### TENDERLOIN 7oz | 65 *\$29 surcharge*

### RIBEYE 13oz | 75 *\$34 surcharge*

roasted onion, carrot, Hasselback Nicola potatoes, smoky walnut gremolata, red wine jus

*suggested pairing: 2022 Plume Cabernet Sauvignon, Similkameen Valley*

## FOR THE TABLE

Hokkaido Scallops | 9 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

## CHEF'S TASTING MENU

5 Courses | 110

5 Courses Vegetarian | 100

Wine Pairings (15oz) | 50

- full table participation required -