

OYSTERS ON THE HALF SHELL | 25
mignonette, lemon

suggested pairing: NV Ailm Brut

TAKE 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

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 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

SUNCHOKE & 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*
pomme 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 Fraîche | 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

TAKE 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

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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

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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 GWAII
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 agrodolce, 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 Fraîche | 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 -