

OYSTERS ON THE HALF SHELL | 25
mignonette, lemon

suggested pairing: NV Ailm Brut

TAKE AROUND THE OKANAGAN

Choose any Appetizer, Main & Dessert

3 Courses | 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

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

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

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.

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 -