

OYSTERS ON THE HALF SHELL | 25
mignonette, lemon

suggested pairing: NV Ailm Brut

TASTE AROUND THE OKANAGAN

Choose any Appetizer, Main & Dessert

3 Courses | 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 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 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 Fraîche | 14
Fried Brussels Sprouts, Almond Romesco | 13
Marinated Olives | 11
House Made Sourdough Bread | 4