

We are proud to present this special tasting menu,
featuring locally grown Okanagan black truffles from Hidden Harvest.

Sourced right in our backyard, these exceptional truffles
highlight the unique terroir of the Okanagan Valley and represent the
culmination of many years of dedication which has now come to fruition.

TRUFFLE TASTING MENU

1st Course

SEARED HOKKAIDO SCALLOP
truffle and white soy brodo, tarbais beans, mirepoix
suggested pairing: 2018 Orchard Block Gewurztraminer

2nd Course

TRUFFLED FOIE GRAS CUSTARD
wine & rose hip gelée, picked cherry, brioche
suggested pairing: 2016 Dry Riesling

3rd Course

RAVIOLI AL UOVO
BC morel mushrooms, kale, truffle, egg yolk
suggested pairing: 2011 Estate Chardonnay

4th Course

PEACE COUNTRY LAMB
spruce tip gastrique, pear soubise, aromatic carrots,
acidulated beets, charred cippolini, fresh shaved truffle
suggested pairing: 2018 Stewart Family Reserve Pinot Noir

Dessert

TIRAMISU UNEARTHED
whipped mascarpone, birch espresso-soaked ladyfingers,
chocolate “truffle”, chocolate soil
suggested pairing: 2009 Fortified Vintage Foch

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VEGETARIAN TRUFFLE

TASTING MENU

KING OYSTER MUSHROOM

truffle and white soy brodo, tarbis beans, mirepoix
suggested pairing: 2018 Orchard Block Gewurztraminer

2nd Course

TRUFFLED “FOIE GRAS” CUSTARD

wine & rose hip gelee, picked cherry, brioche

suggested pairing: 2016 Dry Riesling

3rd Course

RAVIOLI ALU UOVO

BC morel mushrooms, kale, truffle, egg yolk

suggested pairing: 2011 Estate Chardonnay

4th Course

COFFEE CRUSTED DRY AGED BEETS

red wine onion jus, pear soubise, aromatic carrots,
acidulated beets, charred cippolini, fresh shaved truffle

suggested pairing: 2018 Stewart Family Reserve Pinot Noir

Dessert

TIRAMISU UNEARTHED

whipped mascarpone, birch espresso-soaked ladyfingers,
chocolate “truffle”, chocolate soil

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