



Chef's Tasting Menu

5 Courses | 120 Wine Pairing | 60

Full Table Participation Required

~~ All wines featured are available for Retail Sale ~~

1st Course

POACHED CANADIAN LOBSTER SALAD

Okanagan apple & celery,
fermented jalapeño vinaigrette

wine pairing: 2025 Clone 21B Riesling 3oz

2nd Course

FOIE GRAS & MUSHROOM TOAST

fried duck egg, cherry & birch glazed mushrooms, shaved truffle

wine pairing: 2018 Botrytis Affected Optima 2oz

3rd Course

GNOCCHI

San Marzano tomato sauce, farmers cheese, basil

wine pairing: 2025 Ailm Rosé 3oz

4th Course

JUNIPER CRUSTED BISON CHEEKS

salt roasted beetroot, black garlic,
sunchoke purée, cocoa jus

wine pairing: 2019 Lake Sanoma Lazy Dog Malbec 5oz

Dessert

ESTATE PLUM & DATE PUDDING

plum toffee sauce, cinnamon crumble,
vanilla bean ice cream

wine pairing: 2024 Fortified Vintage Foch 1oz



Chef's Tasting Menu

Vegetarian 5 Courses | 110 Wine Pairing | 60

Full Table Participation Required

~~ All wines featured are available for Retail Sale ~~

1st Course

ROASTED BEETROOT SALAD

Okanagan apple & celery,
fermented jalapeño vinaigrette

wine pairing: 2025 Clone 21B Riesling 3oz

2nd Course

“FAUX” GRAS & MUSHROOM TOAST

fried duck egg, cherry & birch glazed mushrooms, shaved truffle

wine pairing: 2018 Botrytis Affected Optima 2oz

3rd Course

GNOCCHI

San Marzano tomato sauce, farmers cheese, basil

wine pairing: 2025 Ailm Rosé 3oz

4th Course

CHICKPEA FRIED DELICATA SQUASH

Okanagan plum, savoury clafoutis, black truffle celeriac purée, roasted leek

wine pairing: 2023 Stewart Family Reserve Pinot Noir 5oz

Dessert

POACHED PEAR & DATE PUDDING

toffee sauce, cinnamon crumble,
vanilla bean ice cream

wine pairing: 2024 Fortified Vintage Foch 1oz