



Chef's Tasting Menu

5 Courses | 120 Wine Pairing | 60

Full Table Participation Required

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

1st Course

SCALLOP CRUDO

Okanagan cucumber, melon, raspberries,
green coriander aioli, estate grown verjus

wine pairing: 2025 Clone 220 Chenin Blanc 3oz

2nd Course

QUEBEC FOIE GRAS PARFAIT

grilled farm seasonal fruit,
green & ripe blackberry, sponge toffee

wine pairing: 2025 Clone 21B Riesling 3oz

3rd Course

SAFFRON & TOMATO GNOCCHETTI

toasted hazelnuts, goat feta, dill, nasturtium

wine pairing: 2014 Pinot Noir 3oz

4th Course

YARROW MEADOWS DUCK BREAST

farro, charred corn, wilted Swiss chard, chanterelles, chili peach & cucumber salad

wine pairing: 2014 Stewart Family Reserve Pinot Noir 5oz

Dessert

SOUFFLE CAKE

garden blackberries, nasturtium flower jelly,
plum sorbet, yogurt espuma

wine pairing: 2025 Late Harvest Riesling 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

CUCUMBER CARPACCIO

Okanagan cucumber, melon, raspberries,
green coriander aioli, estate grown verjus

wine pairing: 2025 Clone 220 Chenin Blanc 3oz

2nd Course

QUEBEC "FAUX" GRAS PARFAIT

grilled farm seasonal fruit,
green & ripe blackberry, sponge toffee

wine pairing: 2025 Clone 21B Riesling 3oz

3rd Course

SAFFRON & TOMATO RISOTTO

toasted hazelnuts, goat feta, dill, nasturtium

wine pairing: 2014 Pinot Noir 3oz

4th Course

SQUASH & GARLIC RAVIOLI

charred corn, wilted Swiss chard, chanterelles,
chili peach & cucumber salad

wine pairing: 2014 Stewart Family Reserve Pinot Noir 5oz

Dessert

SOUFFLE CAKE

garden blackberries, nasturtium flower jelly,
plum sorbet, yogurt espuma

wine pairing: 2025 Late Harvest Riesling 1oz