

# The Bistro

at hillside  
WINERY

2 Course Lunch  
\$50 per guest  
ADD WINE PAIRINGS \$15

## TO START

### QUINOA LOLLIPOPS

CREAMED WALNUTS, PLUM GASTRIQUE,  
APRICOT CHUTNEY

HERITAGE PINOT GRIS/MERLOT

### BISTRO SALAD

END OF SEASON FIELD GREENS, CUCUMBER,  
CAPER VINAIGRETTE, CRISPY CHICK PEAS, RADISH

UNOAKED PINOT GRIS/MUSCAT OTTONEL

### PANZANELLA SALAD

WILD HEART ARUGULA, CUCUMBER, RADISH,  
LATE HARVEST TOMATOES, SOURDOUGH,  
SQUASH, PUMPKIN SEED CRUMB, FETA FOAM

ADD: PLUM GLAZED GRILLED QUAIL \$8

ADD: SAUTEED PRAWNS \$15

VIOGNIER

### NARAMATA HARVEST SALAD

KARLA'S BEETS, POACHED PEARS, HONEYCOMB,  
BLUE CHEESE, PINE NUTS, APPLE VINAIGRETTE

GEWURZTRAMINER

### MUSHROOMS ON TOAST

LOCAL FORAGED MUSHROOMS, RED WINE ONIONS,  
FOIE GRAS CREAM, CRISPY PROSCIUTTO,  
DUCK EGG, SOURDOUGH

HERITAGE PINOT GRIS/PINOT NOIR

## ENTREES

### DUCK CONFIT

SQUASH HASH, SAGE CREAM, APPLE RELISH, PINE NUTS

PINOT NOIR/SYRAH

### VEAL ROULADE

BRESAOLA, MOREL MUSHROOM DUXELLES,  
SPRUCE TIP BRODO, BROCCOLINI, KENNEBEC POTATO

HERITAGE PINOT GRIS/PINOT NOIR

### 63 ACRES BEEF FLAT IRON

KALE SALAD, BRAISED RED ONIONS,  
TOMATO BACON BUTTER, CORN BACON BREAD PUDDING

MERLOT/SYRAH/MOSAIC

*Upgrade to 50oz Tomahawk for Two \$60*

### SCALLOPS & PORK BELLY

QUALICUM SCALLOPS, FRASER VALLEY PORK BELLY,  
FINGERLING POTATOES, HONEY, SPICED CABBAGE

GEWURZTRAMINER/MUSCAT OTTONEL/PINOT NOIR

### HOUSEMADE FRESH PASTA

SEASONALLY INSPIRED FRESH PASTA

ADD: UP NORTH CHEESE SMOKIE \$6

### PLOT TWIST TART

WALNUT MUSHROOM CRUST, TOMATO CONFIT FILLING,  
VEGETABLE LINGUINE, PICKLED MUSHROOM SALAD

MERLOT

## ADDITIONAL FOR THE TABLE

<b>NARAMATA BENCH BOARD</b>	<b>35</b>
HOUSE CURED MEATS, LOCAL CHEESES, WALNUT BREAD, PICKLED VEGETABLES, APRICOT JELLY, NUTS	
<b>FOCACCIA/CHEESE &amp; ONION BISCUITS</b>	<b>10</b>
ADD: TIGER BLUE BUTTER & ROASTED GARLIC	5
ADD: OLIVE OIL & BALSAMIC	5
ADD: ROSEMARY RICOTTA	6
<b>SEARED HUDSON VALLEY FOIE GRAS</b>	<b>30</b>
3OZ FOIE GRAS, ONION JAM, PLUM RELISH, APPLE BRIOCHE	
<b>WARM MARINATED OLIVES</b>	<b>9</b>
LEGEND DISTILLING ORANGE & SUMAC LIQUOR, SMOKED ALMONDS	
<b>TRUFFLE POPCORN</b>	<b>6</b>

*Enjoy hillside at home!*

CHECK OUT OUR TAKEOUT MENU AND MEAL KITS  
AVAILABLE WEDNESDAY TO SUNDAY

VISIT OUR WEBSITE AT [WWW.HILLSIDEWINERY.CA](http://WWW.HILLSIDEWINERY.CA) OR GIVE US A CALL 250.487.1350

*Executive Chef Evan Robertson*

*Sous Chef Jason Embree*

PLEASE ADVISE YOUR SERVER OF ANY SPECIAL DIETARY REQUIREMENTS, INCLUDING INTOLERANCES AND ALLERGIES.  
WHILE WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION IN OUR RESTAURANT,  
WE CANNOT GUARANTEE OUR DISHES ARE FREE FROM ALLERGENS.