

The Bistro

at hillside
WINERY

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

TO START

QUINOA LOLLIPOPS

LENTIL, WALNUT, APRICOT, CHERRY

UNOAKED PINOT GRIS/ROSÉ

DEVILLED EGGS

ROAST CORN, BACON, EVERYTHING BRIOCHE

MUSCAT OTTONEL

FORAGED MUSHROOMS

HEN EGG, HOLLANDAISE, FORAGED MUSHROOMS
PANCETTA, CATTAIL SOURDOUGH TOAST

VIOGNIER/PINOT NOIR

PEROGI

SWEET POTATO, DUCK HAM, PUMPKIN, APPLE

GAMAY NOIR

NARAMATA SALAD

KARLA'S BEETS, MOYRA'S APPLES & PEARS
TIM'S HONEYCOMB, JENNIFER'S TIGER BLUE
JAMES'S HAZELNUTS

ADD: CHERRY GLAZED GRILLED QUAIL \$12

ROSÉ

ENTREES

CEDAR SALMON

POTATO APPLE RISOTTO, FRISEE, NAGE, BACON

VIOGNIER/PINOT NOIR

SMOKED KOHLRABI

ROMESCO, SWEET POTATO, CASHEW, FRISEE

GEWÜRZTRAMINER / UNOAKED PINOT GRIS

FLAT IRON

MUSTARD SPAETZLE, BRAISED RED CABBAGE,
APPLE BEURRE BLANC, BORDELAISE

ADD: 3 SAUTEED PRAWNS \$12

MERLOT/SYRAH/MOSAIC

Upgrade to 55oz Tomahawk for Two \$60

SCALLOPS & PORK BELLY

SALISH SEA SCALLOPS, FRASER VALLEY PORK BELLY,
FINGERLING POTATOES, HONEY, SPICED CABBAGE

MUSCAT OTTONEL/PINOT NOIR/GAMAY NOIR

HOUSEMADE FRESH PASTA

INSPIRED BY THE INTEGRITY OF OUR PRODUCERS,
COMMUNITY, AND THE SEASON

ADD: UP NORTH CHEESE SMOKIE \$6

ADDITIONAL FOR THE TABLE

NARAMATA BENCH BOARD	35
LOCALLY PRODUCED CHEESE & MEATS, WALNUT BREAD, ACCOUTREMENTS	
FOCACCIA/SOURDOUGH/CHEESE BISCUIT	10
ADD: TIGER BLUE BUTTER & ROASTED GARLIC	6
ADD: OLIVE OIL & BALSAMIC	6
ADD: WHIPPED SPRUCE TIP RICOTTA	6
ELK TARTAR	28
PICKLED CHERRY, BONE MARROW AIOLI, CARIBOU LICHEN PUFFED AMARANTH	
BURRATA	25
PUMPKIN SEED PESTO, CATTAIL SOURDOUGH	
WARM MARINATED OLIVES	9
LEGEND DISTILLING ORANGE & SUMAC LIQUOR, SMOKED ALMONDS	
POPCORN	8
BONE MARROW, WILD ROSE PETAL DUST	
FOIE GRAS	30
FIGS, SHALLOTS, TIM'S HONEY, EVERYTHING BRIOCHE	

Enjoy hillside at home!

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

VISIT OUR WEBSITE AT 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.