

The Bistro

at hillside
WINERY

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

TO START

QUINOA LOLLIPOPS

LENTIL, WALNUT, APRICOT, CHERRY

🍷 ROSÉ/MERLOT

DEVILLED EGGS

SMOKED CHAR, SPRUCE TIP, EVERYTHING BAGEL

🍷 UNOAKED PINOT GRIS

DUCK CARPACCIO

TOMATO, ELDERBERRY, WATERCRESS,
MUSTARD AIOLI, CAPER VINAIGRETTE

🍷 VIOGNIER/PINOT NOIR

BISTRO SALAD

SALANOVA GREENS, CAPER VINAIGRETTE, RADISH,
CUCUMBER, BLUEBERRY, PICKLED CATTAIL

🍷 MUSCAT OTTONEL/VIOGNIER

PANZANELLA SALAD

WILD HEART ARUGULA, FORAGED BERRIES,
HAZELNUT, CEDAR FETA ESPUMA,
CATTAIL SOURDOUGH

ADD: CHERRY GLAZED GRILLED QUAIL \$12

ADD: UP NORTH CHEESE SMOKIE \$6

🍷 ROSÉ/PINOT NOIR

ENTREES

VEAL ROULADE

BRESAOLA, BONE MARROW AIOLI,
MUSHROOM DUXELLE, FIDDLEHEADS, SAGE

🍷 VIOGNIER/PINOT NOIR

CASHEW "FOIE"

BLUEBERRIES, FIG, PLANT BASED BRIOCHE

🍷 PINOT NOIR/ROSÉ

FLAT IRON

TIGER BLUE DUCHESS POTATO, WILD LEEKS,
BLACK GARLIC BUTTER WITH CURRANTS

ADD: 3 SAUTEED PRAWNS \$12

ADD: FOIE GRAS \$21

🍷 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

🍷 GEWÜRZTRAMINER/MUSCAT OTTONEL/PINOT NOIR

HOUSEMADE FRESH PASTA

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

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
SPRUCE TIP GREMOLATA, CUCUMBER JUNIPER BRUSCHETTA	
WARM MARINATED OLIVES	9
LEGEND DISTILLING ORANGE & SUMAC LIQUOR, SMOKED ALMONDS	
POPCORN	6
BONE MARROW, WILD ROSE PETAL DUST	

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.