

# The Bistro


at hillside  
WINERY

FOCACCIA/CHEESE & ONION BISCUITS	10
ADD: TIGER BLUE BUTTER & ROASTED GARLIC	5
ADD: OLIVE OIL & BALSAMIC	5
ADD: ROSEMARY RICOTTA	6


## TO SHARE


WARM MARINATED OLIVES	9
LEGEND DISTILLING ORANGE & SUMAC LIQUOR, SMOKED ALMONDS	

TRUFFLE PARMESAN POPCORN	6
 HERITAGE PINOT GRIS	

NARAMATA BENCH BOARD	35
HOUSE CURED MEATS, LOCAL CHEESES, WALNUT BREAD, PICKLED VEGETABLES, APRICOT JELLY, NUTS	
 MERLOT/VOIGNIER	

SEARED HUDSON VALLEY FOIE GRAS	30
3OZ FOIE GRAS, ONION JAM, PLUM RELISH, APPLE BRIOCHE	


TANTO LATTE BURRATA	25
BC FIRE MUSHROOMS, GRILLED SOURDOUGH, KARLA'S TOMATOES	
 HERITAGE PINOT GRIS	


ELK TARTARE	24
QUAIL EGG YOLK, SHALLOT, PICKLES, CAPERS, MUSTARD SEED, TRUFFLE OIL, POTATO CHIPS	
 VOIGNIER/CABERNET FRANC/GAMAY NOIR	

## FROM THE FIELD

PLOT TWIST TART	25
WALNUT MUSHROOM CRUST, VEGETABLE LINGUINE, TOMATO CONFIT FILLING, PICKLED MUSHROOMS	
 PINOT NOIR/MERLOT	

TOMATO CAPRESSE	17
KARLA'S TOMATOES, BASIL PESTO, BOCCONCINI, PUFFED WILD RICE, MARINATED OLIVES	
 UNOAKED PINOT GRIS/HERITAGE PINOT GRIS	


VEGETABLE TERRINE	14
5 SPICE BEET BROTH, NICOISE OLIVES, FENNEL, BISTRO CRACKERS	
 MUSCAT OTTONEL	


PANZANELLA	17
WILD HEART ARUGULA, CUCUMBER, RADISH, KARLA'S TOMATOES, HOUSEMADE SOURDOUGH, SUNFLOWER CRUMB, FETA FOAM	
ADD: GRILLED PRAWNS 15	
ADD: PLUM GLAZED GRILLED QUAIL 8	
 HERITAGE PINOT GRIS/PINOT NOIR	

## GRAINS & SPUDS


GNOCCHI	22
POTATO GNOCCHI, SUMMER SQUASH, TOMATO CONFIT, DILL SUNFLOWER CREAM, SUNFLOWER SHOOTS	
ADD: UP NORTH CHEESE SMOKIE 6	

 VOIGNIER/PINOT NOIR

QUINOA LENTIL LOLLIPOPS	15
CREAMED WALNUTS, PLUM GASTRIQUE, APRICOT CHUTNEY	
 UNOAKED PINOT GRIS/MERLOT	

PEROGIES	18
SMOKED ROAD 17 CHAR, PEAS, BACON LARDONS, MUSTARD CRÈME FRAÎCHE, CANADIAN SALMON ROE	
 HERITAGE PINOT GRIS/UNOAKED PINOT GRIS	

## FARM TO SEA


SCALLOPS AND PORKBELLY	31
QUALICUM SCALLOPS, FRASER VALLEY PORK BELLY, FINGERLING POTATOES, HONEY, SPICED CABBAGE	
 GEWÜRZTRAMINER/MUSCAT OTTONEL/PINOT NOIR	

WILD PACIFIC HALIBUT	31
MASHED POTATO, SHELLFISH NAGE, SHRIMP, CAPER ARTICHOKE SALAD	
 VOIGNIER/MUSCAT OTTONEL	

CEVICHE	27
HUMBOLDT SQUID, PACIFIC OCTOPUS, PRAWN, SWIMMING SCALLOP, WAKAME SALAD, WONTON CHIP	
 UNOAKED PINOT GRIS	

DUCK CONFIT TACOS	23
CORN TORTILLA, SMOKED ONION VERDE, KOHL SLAW, HOT SAUCE, APRICOT LABNEH	
 MERLOT/SYRAH	

## GRILL FOR TWO

BOUILLABAISSE	76
FENNEL TOMATO SAFFRON BROTH, SQUID, GRATIN POTATO, PRAWN, CRAB CLAW, OCTOPUS	
 GEWÜRZTRAMINER/MUSCAT OTTONEL/ROSÉ	

50OZ NORTHERN GOLD BEEF TOMAHAWK	145
SEASONALLY INSPIRED ACCOMPANIMENTS	
ADD: SEARED HUDSON VALLEY FOIE GRAS 25	
 MOSAIC/SYRAH	

*Executive Chef Evan Robertson*

*Sous Chef Eric Martin*

AN AUTOGRATUITY OF 18% WILL BE APPLIED TO GROUPS OF 8 OR MORE.

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.