

The Bistro

at hillside
WINERY

2 Course Lunch

\$55 per guest

ADD WINE PAIRINGS \$15

TO START

QUINOA LOLLIPOPS

CREAMED WALNUTS, CHERRY GASTRIQUE,
APRICOT CHUTNEY

UNOAKED PINOT GRIS/MERLOT

VEGETABLE TERRINE

SMOKED ONION VERDE, BISTRO CRACKERS

GEWÜRZTRAMINER/PINOT NOIR

BISTRO SALAD

PLOT TWIST GREENS, CRISPY CHICK PEAS,
PICKLED SHALLOT, CAPER VINAIGRETTE

MUSCAT OTTONEL/ROSÉ

BEET CAPRESSE

WINE PEARLS, MICRO BASIL, BUFFALO MOZZARELLA,
BASIL OLIVE OIL, BALSAMIC COMPRESSED BEETS

MERLOT MALBEC/ROSÉ

FRIED HALLOUMI

GRILLED COMPRESSED ASPARAGUS,
CHARON HOLLANDAISE, PUFFED WILD RICE,

HERITAGE PINOT GRIS

ELK TARTARE

QUAIL EGG YOLK, TRUFFLE OIL, PICKLES, CAPERS,
MUSTARD SEED, SHALLOT, CRISPY POTATO CHIPS

VIOGNIER/MERLOT

DEVEILED EGGS

SMOKED ROAD 17 CHAR, PEAS, BACON LARDONS,
CRÈME FRAÎCHE, CANADIAN SALMON ROE

HERITAGE PINOT GRIS

ENTREES

QUAIL & WAFFLES

GRILLED QUAIL, SASKATOON BERRY BUTTER,
KOHL SLAW, TRUFFLE HONEY, POTATO WAFFLE

PINOT NOIR

POTATO FED BEEF FLAT IRON

CHERRY MARINATED, PICKLED MUSHROOM SALAD,
TIGER BLUE BUTTER, FINGERLING POTATOES,
BORDELAISE SAUCE

MERLOT MALBEC/SYRAH

SCALLOPS & PORK BELLY

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

GEWÜRZTRAMINER/MUSCAT OTTONEL

HOUSEMADE FRESH PASTA

SEASONALLY INSPIRED FRESH PASTA

ROASTED "BEET" WELLINGTON

MUSHROOM DEUXELLE, CORN PASTRY WRAP,
ANCIENT GRAIN PILAF, ARUGULA SALAD

PINOT NOIR/MERLOT

AVAILABLE FOR THE TABLE

NARAMATA BENCH BOARD

LOCAL CHEESES, CURED MEATS, ALMONDS, WALNUT BREAD,
SMOKED CHAR DEVEILED EGGS, PICKLED VEGETABLES

35

FOCACCIA/CHEESE & ONION BISCUITS

ADD: TIGER BLUE BUTTER & ROASTED GARLIC

ADD: OLIVE OIL & BALSAMIC

ADD: TRUFFLE FARM FRESH CHEESE

10

5

5

6

WARM MARINATED OLIVES

LEGEND DISTILLING ORANGE & SUMAC LIQUOR, SMOKED ALMONDS

9

TRUFFLE POPCORN

6

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 Todd Niel

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.