

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
UNOAKED PINOT GRIS/GEWÜRZTRAMINER/ROSE

BISTRO SALAD

SPRING GREENS, CRISPY CHICK PEAS,
PICKLED SHALLOT, CAPER VINAIGRETTE

MUSCAT OTTONEL/VIIGNIER/ROSÉ

BEET CAPRESSE

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

HERITAGE PINOT GRIS/MERLOT

FRIED HALLOUMI

GRILLED COMPRESSED ASPARAGUS,
CHARON HOLLANDAISE, PUFFED WILD RICE,

UNOAKED PINOT GRIS/HERITAGE PINOT GRIS

ELK TARTARE

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

VIIGNIER/GAMAY NOIR/CABERNET FRANC

DEVILED EGGS

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

HERITAGE PINOT GRIS

ENTREES

QUAIL & WAFFLES

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

GAMAY NOIR/CABERNET FRANC/MERLOT

POTATO FED BEEF FLAT IRON

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

MERLOT MALBEC/MERLOT/SYRAH

SCALLOPS & PORK BELLY

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

GEWÜRZTRAMINER/MUSCAT OTTONEL/PINOT NOIR

HOUSEMADE FRESH PASTA

SEASONALLY INSPIRED FRESH PASTA

"BEET" WELLINGTON

FRUIT & GRAIN PILAF, MUSHROOM GRAVY,
PICKLED VEGETABLES

SYRAH/MERLOT

AVAILABLE FOR THE TABLE

NARAMATA BENCH BOARD	35
LOCAL CHEESES, CURED MEATS, ALMONDS, SMOKED CHAR DEVILED EGGS, WALNUT BREAD, PICKLED VEGETABLES	
FOCACCIA/CHEESE & ONION BISCUITS	10
Add: TIGER BLUE BUTTER & ROASTED GARLIC	5
Add: OLIVE OIL & BALSAMIC	5
Add: TRUFFLE FARM FRESH CHEESE	6
WARM MARINATED OLIVES	9
LEGEND DISTILLING ORANGE & SUMAC LIQUOR, SMOKED ALMONDS	
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.