

# The Bistro

at hillside  
WINERY

FOCACCIA/CHEESE & ONION BISCUITS 10  
 ADD: TIGER BLUE BUTTER & ROASTED GARLIC 5  
 ADD: OLIVE OIL & BALSAMIC 5  
 ADD: TRUFFLE FARM FRESH CHEESE 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/VIOGNIER

SEARED HUDSON VALLEY FOIE GRAS 30  
 3OZ FOIE GRAS, ONION JAM, APPLE BRIOCHE,  
 CHERRY PORT SAUCE

TANTO LATTE BURRATA 23  
 BC FIRE MUSHROOMS, GRILLED SOURDOUGH,  
 KARLA'S TOMATOES  
 HERITAGE PINOT GRIS

ELK TARTARE 23  
 QUAIL EGG YOLK, SHALLOT, PICKLES, CAPERS,  
 MUSTARD SEED, TRUFFLE OIL, POTATO CHIPS  
 VIOGNIER/CABERNET FRANC/GAMAY NOIR

DUCK CONFIT TACOS 21  
 CORN TORTILLA, SMOKED ONION VERDE,  
 KOHL SLAW, HOT SAUCE, APRICOT LABNEH  
 SYRAH

## FROM THE FIELD

BISTRO SALAD 14  
 PLOT TWIST GREENS, SUNFLOWER SHOOTS,  
 PICKLED RADISH, SUMAC DRESSING  
 ADD: CHERRY GLAZED GRILLED QUAIL 8  
 MUSCAT OTTONEL

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

VEGETABLE TERRINE 14  
 SMOKED ONION VERDE, BISTRO CRACKERS  
 VIOGNIER/PINOT NOIR

PANZANELLA 17  
 WILDFIRE ARUGULA, KARLA'S TOMATOES,  
 CUCUMBER, HOUSEMADE SOURDOUGH, RADISH,  
 SUNFLOWER CRUMB, RHUBARB FOAM  
 ADD: GRILLED PRAWNS 15  
 HERITAGE PINOT GRIS/PINOT NOIR

## GRAINS & SPUDS

GNOCCHI 22  
 POTATO GNOCCHI, SUMMER SQUASH,  
 TOMATO CONFIT, DILL SUNFLOWER PESTO,  
 SUNFLOWER SHOOTS  
 ADD: UP NORTH CHEESE SMOKIE 6  
 VIOGNIER/PINOT NOIR

QUINOA LENTIL LOLLIPOPS 15  
 CREAMED WALNUTS, CHERRY 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

## SEAFOOD & VEGETARIAN

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,  
 FORAGED FIDDLE HEADS, SHRIMP,  
 CAPER ARTICHOKE RELISH  
 VIOGNIER/MUSCAT OTTONEL

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

PLOT TWIST TART 25  
 WALNUT MUSHROOM TART, ONION JAM,  
 TOMATO FENNEL CONFIT, ARUGULA.  
 PICKLED MUSHROOM SALAD  
 PINOT NOIR/MERLOT

## GRILL FOR TWO

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

WHOLE ROASTED CHICKEN 68  
 PLOT TWIST CARROTS, FIG SHALLOT STUFFING,  
 ANCIENT GRAIN PILAF, RHUBARB KETCHUP  
 MERLOT/SYRAH

50oz NORTHERN GOLD BEEF TOMAHAWK 145  
 SEASONALLY INSPIRED ACCOMPANIMENTS  
 ADD: SEARED HUDSON VALLEY FOIE GRAS 25  
 MOSAIC/MERLOT MALBEC

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.