

# The Bistro

at hillside  
WINERY

2 Course Lunch  
\$50 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

VIIGNIER/PINOT NOIR

### BISTRO SALAD

PLOT TWIST GREENS, SUNFLOWER SHOOTS,  
PICKLED RADISH, SUMAC DRESSING

ADD: UP NORTH CHEESE SMOKIE \$6

ADD: CHERRY GLAZED GRILLED QUAIL \$8

MUSCAT OTTONEL

### TOMATO CAPRESSE

KARLA'S TOMATOES, BASIL PESTO, BOCCONCINI,  
PUFFED WILD RICE, MARINATED OLIVES

UNOAKED PINOT GRIS

### ELK TARTARE

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

VIIGNIER/MERLOT

### DEVILED EGGS

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

HERITAGE PINOT GRIS

## ENTREES

### DUCK & WAFFLES

DUCK CONFIT, SASKATOON BERRY BUTTER,  
KOHL SLAW, TRUFFLE HONEY, POTATO WAFFLE

PINOT NOIR/SYRAH

### PANZANELLA SALAD

WILDFIRE ARUGULA, KARLA'S TOMATOES, CUCUMBER,  
RADISH, SOURDOUGH, SUNFLOWER CRUMB, RHUBARB FOAM

ADD: GRILLED PRAWNS \$15

HERITAGE PINOT GRIS/PINOT NOIR

### BEEF FLAT IRON

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

*Upgrade to 50oz Tomahawk for Two \$60*

MERLOT MALBEC/MOSAIC

### SCALLOPS & PORK BELLY

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

GEWÜRZTRAMINER/MUSCAT OTTONEL/PINOT NOIR

### HOUSEMADE FRESH PASTA

SEASONALLY INSPIRED FRESH PASTA

### PLOT TWIST TART

WALNUT MUSHROOM TART, PICKLED MUSHROOM SALAD,  
TOMATO FENNEL CONFIT, ARUGULA, ONION JAM

MERLOT

## AVAILABLE FOR THE TABLE

<b>NARAMATA BENCH BOARD</b>	<b>35</b>
HOUSE CURED MEATS, LOCAL CHEESES, WALNUT BREAD, PICKLED VEGETABLES, APRICOT JELLY, NUTS	
<b>FOCACCIA/CHEESE &amp; ONION BISCUITS</b>	<b>10</b>
ADD: TIGER BLUE BUTTER & ROASTED GARLIC	5
ADD: OLIVE OIL & BALSAMIC	5
ADD: TRUFFLE FARM FRESH CHEESE	6
<b>SEARED HUDSON VALLEY FOIE GRAS</b>	<b>30</b>
3OZ FOIE GRAS, CHERRY PORT SAUCE, ONION JAM, APPLE BRIOCHE	
<b>CEVICHE</b>	<b>27</b>
HUMBOLDT SQUID, PACIFIC OCTOPUS, SWIMMING SCALLOP, HALIBUT, PRAWN, WAKAME SALAD, WONTON CHIP	
<b>WARM MARINATED OLIVES</b>	<b>9</b>
LEGEND DISTILLING ORANGE & SUMAC LIQUOR, SMOKED ALMONDS	
<b>TRUFFLE POPCORN</b>	<b>6</b>

*Enjoy hillside at home!*

CHECK OUT OUR TAKEOUT MENU AND MEAL KITS  
AVAILABLE WEDNESDAY TO SUNDAY

VISIT OUR WEBSITE AT [WWW.HILLSIDEWINERY.CA](http://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.