

The Bistro

at hillside
WINERY

2 Course Lunch
\$50 per guest
ADD WINE PAIRINGS \$15

TO START

QUINOA LOLLIPOPS

CREAMED WALNUTS, PLUM GASTRIQUE,
APRICOT CHUTNEY

UNOAKED PINOT GRIS/MERLOT

VEGETABLE TERRINE

5 SPICE BEET BROTH, NICOISE OLIVES, FENNEL,
BISTRO CRACKERS

MUSCAT OTTONEL

PANZANELLA SALAD

WILD HEART ARUGULA, CUCUMBER, RADISH,
KARLA'S TOMATOES, SOURDOUGH,
SUNFLOWER CRUMB, FETA FOAM

ADD: GRILLED PRAWNS \$15

ADD: PLUM GLAZED GRILLED QUAIL \$8

MUSCAT OTTONEL

TOMATO CAPRESSE

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

UNOAKED PINOT GRIS

DUCK CARPACCIO

JUNIPER CURED DUCK BREAST, COUSCOUS SALAD,
APPLE RELISH, PLUM GASTRIQUE

VIOGNIER

DEILED EGGS

CRAB LOUIE, FENNEL CANDY BACON,
SEA ASPARAGUS SALAD

HERITAGE PINOT GRIS

ENTREES

DUCK & WAFFLES

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

PINOT NOIR/SYRAH

VEAL ROULADE

BRESAOLA, MORREL MUSHROOM DUXELLES,
SPRUCE TIP BRODO, BROCCOLINI, KENNEBEC POTATO

HERITAGE PINOT GRIS/PINOT NOIR

63 ACRES BEEF FLAT IRON

KALE SALAD, BRAISED RED WINE ONIONS,
TURNIP, TOMATO BACON BUTTER

Upgrade to 50oz Tomahawk for Two \$60

MERLOT/SYRAH/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

ADD: UP NORTH CHEESE SMOKIE \$6

PLOT TWIST TART

WALNUT MUSHROOM CRUST, TOMATO CONFIT FILLING,
VEGETABLE LINGUINE, PICKLED MUSHROOM SALAD

MERLOT

ADDITIONAL FOR THE TABLE

NARAMATA BENCH BOARD

HOUSE CURED MEATS, LOCAL CHEESES, WALNUT BREAD,
PICKLED VEGETABLES, APRICOT JELLY, NUTS

35

FOCACCIA/CHEESE & ONION BISCUITS

ADD: TIGER BLUE BUTTER & ROASTED GARLIC

ADD: OLIVE OIL & BALSAMIC

ADD: ROSEMARY RICOTTA

10

5

5

6

SEARED HUDSON VALLEY FOIE GRAS

3OZ FOIE GRAS, ONION JAM, PLUM RELISH, APPLE BRIOCHE

30

CEVICHE

HUMBOLDT SQUID, PACIFIC OCTOPUS, SWIMMING SCALLOP,
HALIBUT, PRAWN, WAKAME SALAD, WONTON CHIP

27

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 Jason Embree

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.