



hillside

WINERY | BISTRO

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

TO START

QUINOA LOLLIPOPS

LENTIL, WALNUT, APRICOT, CHERRY

UNOAKED PINOT GRIS/MERLOT

DEVILLED EGGS

SMOKED CHAR, HUITLACOCHÉ
 EVERYTHING BRIOCHE

HERITAGE PINOT GRIS/PINOT NOIR

FORAGED MUSHROOMS

HEN EGG, FOIE ESPUMA, FORAGED MUSHROOMS
 PANCETTA, CATTAIL SOURDOUGH TOAST

VIIGNIER/PINOT NOIR

FRIED HALLOUMI

GRILLED ZUCCHINI, CHERRY TOMATO
 HOLLANDAISE, WILD RICE

ADD: CHERRY GLAZED GRILLED QUAIL \$12

MUSCAT OTTONEL/ROSÉ

ROOT CELLAR SALAD

SPRUCE TIP WHIPPED RICOTTA, APPLE CAVIAR
 COMPRESSED BEETS, PUFFED RICE

UNOAKED PINOT GRIS/PINOT NOIR

ENTREES

SABLEFISH

RAVIOLO, PINE MUSHROOM BROTH ASPARAGUS,
 ROASTED SUNCHOKE

VIIGNIER/PINOT NOIR

“CHICKEN” & WAFFLES

CHICKEN OF THE WOODS MUSHROOMS, KOHLSLAW
 POTATO WAFFLE, TRUFFLE HONEY

GEWÜRZTRAMINER /MERLOT

FLAT IRON

SPRING PEA BACON RISOTTO, MOREL MUSHROOMS,
 SHISHITO BUTTER, BORDELAISE

ADD: 3 SAUTEED PRAWNS \$12

MERLOT/SYRAH/MOSAIC

Upgrade to 55oz Tomahawk for two \$60

SCALLOPS & PORK BELLY

SALISH SEA SCALLOPS, FRASER VALLEY PORK BELLY
 FINGERLING POTATOES, HONEY, SPICED CABBAGE

MUSCAT OTTONEL/PINOT NOIR

HOUSEMADE FRESH GNOCCHI

INSPIRED BY THE INTEGRITY OF OUR PRODUCERS,
 COMMUNITY AND THE SEASON

ADD: UP NORTH CHEESE SMOKIE \$6

ADDITIONAL FOR THE TABLE

NARAMATA BENCH BOARD

LOCALLY PRODUCED CHEESE & MEATS,
 WALNUT BREAD, ACCOUTREMENTS

35

FOCACCIA/SOURDOUGH/CHEESE BISCUIT

ADD: TIGER BLUE BUTTER & ROASTED GARLIC

ADD: OLIVE OIL & BALSAMIC

ADD: WHIPPED SPRUCE TIP RICOTTA

ADD: BISTRO HERITAGE MERLOT CHERRY JAM

10

6

6

6

8

ELK TARTAR

PICKLED CHERRY, QUAIL EGG,
 CARIBOU LICHEN, HOUSEMADE POTATO CHIPS

28

BURRATA

TRUFFLE MUSHROOM BRUSCHETTA,
 CATTAIL SOURDOUGH

27

WARM MARINATED OLIVES

LEGEND DISTILLING ORANGE & SUMAC LIQUOR,
 SMOKED ALMONDS

9

POPCORN

BONE MARROW, WILD ROSE PETAL DUST

8

FOIE GRAS

FIGS, SHALLOTS, TIM'S HONEY, EVERYTHING BRIOCHE

30

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 Ewan Robertson

Sous Chef Jason Embree

PLEASE ADVISE YOUR SERVER OF ANY INTOLERANCES AND ALLERGIES.
 WHILE WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION, WE CANNOT GUARANTEE OUR DISHES ARE FREE FROM ALLERGENS.