

# 2 Course Lunch \$60 per guest ADD WINE PAIRINGS \$15

## TO START

#### DEVILLED EGGS

CRAB, SMOKED CHAR, SALMON ROE CUCUMBER, JUNIPER, BRIOCHE

■ MUSCAT OTTONEL/CHEF'S WHITES

#### LOCAL MUSHROOMS

HEN EGG, HOLLANDAISE, FORAGED MUSHROOMS PANCETTA, FOCACCIA

ADD: CHERRY GLAZED GRILLED QUAIL \$12

HERITAGE PINOT GRIS/CABERNET FRANC

#### BOCCONCINI SALAD

HEIRLOOM TOMATO, TANTO BOCCONCINI CUCUMBER GAZPACHO, WHITE BALSAMIC

BELOW THE ROAD ROSÉ

### ROOT CELLAR SALAD

SPRUCE TIP WHIPPED RICOTTA, APPLE CAVIAR COMPRESSED BEETS, SQUASH PUREE, ARUGULA SUNFLOWER SEEDS

CHEF'S WHITES/BELOW THE ROAD ROSÉ

## **ENTREES**

#### BC Sockeye Salmon

MISO BROTH, NEW POTATO, FORAGED ASPARAGUS FRISEE, BACON, CRISPY NOODLES

CHEF'S WHITES/CABERNET FRANC

#### QUINOA LOLLIPOPS

LENTIL, WALNUT, FRISEE, APRICOT, CHERRY

HERITAGE PIINOT GRIS

#### FLAT IBON

CHERRY MARINADE, TRUFFLE POTATO GRATIN SPRING PEA, MOREL MUSHROOM, DEMI CREAM NETTLE BUTTER

ADD: 3 SAUTEED PRAWNS \$15

MERLOT/MOSAIC

# Upgrade to 550z Tomahawk for Two \$50

### SCALLOPS & PORK BELLY

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

GEWURZTRAMINER/BELOW THE ROAD ROSÉ

## MALFADINE NOODLE PASTA

INSPIRED BY THE INTEGRITY OF OUR PRODUCERS, COMMUNITY AND THE SEASON ADD: UP NORTH CHEESE SMOKIE \$8

## ADDITIONAL FOR THE TABLE

NARAMATA BENCH BOARD	35	WARM MARINATED OLIVES	10
LOCALLY PRODUCED CHEESE & MEATS,		LEGEND DISTILLING ORANGE & SUMAC LIQUOR,	
HOUSEMADE ACCOUTREMENTS		SMOKED ALMONDS	
Focaccia/Sourdough	10		
ADD: JERSEY BLUE BUTTER & ROASTED GARLIC		Foie Gras	30
6		FIGS, SHALLOTS, TIM'S HONEY, EVERYTHING BRIO	CHE
ADD: OLIVE OIL & BALSAMIC	6		
ADD: WHIPPED SPRUCE TIP RICOTTA	6		
		Popcorn	8
		BONE MARROW, ROSE PETAL DUST	
Elk Tartar	28		

Executive Chef Evan Robertson

CARIBOU LICHEN, HOUSEMADE POTATO CHIPS

PICKLED CHERRY, QUAIL EGG,

Sous Chef Jason Embree