



TO SHARE

Focaccia/Sourdough 10
ADD: JERSEY BLUE BUTTER & ROASTED GARLIC 6
ADD: OLIVE OIL & BALSAMIC 6
ADD: WHIPPED SPRUCE TIP RICOTTA 6

WARM MARINATED OLIVES 10
LEGEND DISTILLING ORANGE & SUMAC LIQUOR
SMOKED ALMONDS

POPCORN 8
BONE MARROW, ROSE PETAL DUST

FOIE GRAS 30
FIGS, SHALLOTS, TIM’S HONEY
WALNUT BREAD

NARAMATA BENCH BOARD 35
LOCALLY PRODUCED CHEESE & MEATS
WALNUT BREAD, HOUSEMADE ACCOUTREMENTS
MUSCAT OTTONEL/MERLOT

Duck Carpaccio 18
ELDERBERRY CAPER, MUSTARD AIOLI
PICKLED MUSHROOMS, WILD RICE, OKA CHEESE
MUSCAT OTTONEL/BELOW THE ROAD ROSE

ELK TARTAR 28
PICKLED FENNEL, ESPRESSO QUAIL YOLK
CARIBOU LICHEN, HOUSEMADE POTATO CHIPS
MERLOT/GAMAY NOIR (BOTTLE)

Tacos 30
DUCK CONFIT, CORN TORTILLA, KOHLSLAW
GARDEN HERBS CHERRY GASTRIQUE, HOT SAUCE
GEWURZTRAMINER/GAMAY NOIR (BOTTLE)

CHEF’S SIGNATURE

55oz Northern Gold Beef Tomahawk 180
INSPIRED BY THE INTEGRITY OF OUR PRODUCERS,
COMMUNITY AND THE SEASON
ADD: FOIE GRAS 21
ADD: 3 SAUTEED PRAWNS 15

MOSAIC/SV OCCHI DOLCI MERLOT (BOTTLE)
SV CABERNET SAUVIGNON (BOTTLE)

FARM TO SEA

BC SOCKEYE SALMON 35
CAPER ARTICHOKE, SHELLFISH NAGE
CARAMELIZED ONION CREPE
ADD: 3 SAUTEED PRAWNS 15

CHEF’S WHITES/PINOT NOIR (BOTTLE)

SCALLOPS & PORK BELLY 33
SALISH SEA SCALLOPS, FRASER VALLEY PORK BELLY
FINGERLING POTATOES, HONEY, SPICED CABBAGE
ADD: 2 SALISH SEA SCALLOPS 18
GEWURZTRAMINER/BELOW THE ROAD ROSÉ

Duck 29
BURDOCK SPAETZLE, MUSHROOM, CORN
SAUSAGE, HONEY CARROTS
SOUR CHERRY DEMI
CHEF’S WHITES/CABERNET FRANC/
GAMAY NOIR (BOTTLE)

FORAGER & FIELDS

Bocconcini Salad 19
HEIRLOOM TOMATO, TANTO BOCCONCINI
CUCUMBER GAZPACHO, WHITE BALSAMIC
OLIVE TUILLE
BELOW THE ROAD ROSÉ

SUMMER SALAD 19
SALANOVA GREENS, WILD BERRY FETA FOAM
CROUTONS, CUCUMBER, PICKLED CATTAIL
RADISH, BACON LARDONS
ADD: CHERRY GLAZED GRILLED QUAIL 12
MUSCAT OTTONEL/CHEF’S WHITES

PEROGI 22
BASIL CHEVRE FILLED, SUNFLOWER PESTO CREAM
CONFIT TOMATOES, SUMMER SQUASH, CRUMB
ADD: UP NORTH CHEESE SMOKIE 8
CHEF’S WHITES/CABERNET FRANC
PINOT NOIR (BOTTLE)

MUSHROOM TART 22
ZUCCHINI, POTATO GRATIN, SQUASH PUREE
VEGETABLE LINGUINE, CHERRY GASTRIQUE
HERITAGE PINOT GRIS/MERLOT
SYRAH (BOTTLE)

Executive Chef Evan Robertson

Sous Chef Eric Martin

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.