



2 Course Lunch
\$60 per guest
Add Wine Pairings \$15

TO START

- Duck Carpaccio**
Elderberry Caper, Mustard Aioli
Pickled Mushrooms, Wild Rice, Oka Cheese
Muscato Ottonel/Below the Road Rose
- Perogi**
Basil Chevre Filled, Sunflower Pesto Cream
Confit Tomatoes, Summer Squash, Crumb
Add: Up North Cheese Smokie \$8
Chef's Whites/Cabernet Franc
- Bocconcini Salad**
Heirloom Tomato, Tanto Bocconcini
Cucumber Gazpacho, White Balsamic
Olive Tuille
Below the Road Rosé
- Summer Salad**
Sala Nova Greens, Wild Berry Feta Foam
Croutons, Cucumber, Pickled Cattail
Radish, Bacon Lardons
Add: Cherry Glazed Grilled Quail \$12
Muscato Ottonel/Chef's Whites

ENTREES

- BC Sockeye Salmon**
Caper Artichoke, Spinach, Shellfish Nage
Caramelized Onion Crepe
Add: 3 Sautéed Prawns \$15
Chef's Whites/Below the Road Rose
- Mushroom Tart**
Zucchini, Potato Gratin, Squash Puree
Vegetable Linguine, Cherry Gastrique
Heritage Pinot Gris/Merlot
- Duck**
Burdock Spaetzle, Mushroom, Corn
Sausage, Honey Carrots, Sour Cherry Demi
Chef's Whites/Cabernet Franc
- Scallops & Pork Belly**
Salish Sea Scallops, Fraser Valley Pork Belly
Fingerling Potatoes, Honey, Spiced Cabbage
Gewurztraminer/Below the Road Rosé
- Coastal Pasta**
Crab Claws, Octopus, Langostine, Tomato
Jalapeno Peppercorn Cream
Gewurztraminer/Chef's Whites

Upgrade Entree - 55oz Tomahawk for Two \$50

ADDITIONAL FOR THE TABLE

Naramata Bench Board Locally Produced Cheese & Meats Walnut Bread, Housemade Accoutrements	35	Warm Marinated Olives Legend Distilling Orange & Sumac Liquor, Smoked Almonds	10
Focaccia/Sourdough Add: Jersey Blue Butter & Roasted Garlic Add: Olive Oil & Balsamic Add: Whipped Spruce Tip Ricotta	10 6 6 6	Foie Gras Figs, Shallots, Tim's Honey, Walnut Bread	30
Elk Tartar Pickled Fennel, Espresso Quail Yolk Caribou Lichen, Housemade Potato Chips	28	Popcorn Bone Marrow, Rose Petal Dust	8

Executive Chef Evan 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.