



MISSION HILL

Family Estate

THE BEGINNING

Sweet Corn Veloute, Farm House Cheddar *12.*
double smoked bacon, pine nuts
suggested pairing, 2008 Perpetua

Little Creek Organic Greens, Shiro Plum Dressing *11.*
crispy gala apple , 'pickles'
suggested pairing, 2008 Reserve Pinot Blanc

Milan's Antique Tomatoes, Moonstruck Feta *13.*
gazpacho, 'natural'
suggested Pairing, 2008 Reserve Sauvignon Blanc

Ruby Trout Gravlax, Apricot Gelato *13.*
hazelnuts, brassica mustard
suggested pairing, 2008 Reserve Chardonnay

Fraser Valley Duck Liver Parfait, Peach Relish *16.*
duck fat brioche, cilantro
suggested pairing, 1996 Grand Reserve Vidal Icewine

Summer Melon Tasting, Dungeness Crab *14.*
field cucumber , pistachio
suggested pairing, 2008 Reserve Riesling

TO SHARE

Estate Made Dips & Roasted Olives *16.*
roasted shallot hummus, chevre herb cream
suggested pairing, 2008 Five Vineyards Pinot Grigio

'Farm to Table' Charcuterie, Alberta Mustard & Pumpernickel *27.*
prosciutto, salami, schinken, rilette, coppa
suggested pairing, 2008 Reserve Riesling

Artisan Bread Basket *7.*
caramelized butter



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THE MIDDLE

Braised Pork Cheeks, Diver Caught Scallop 25.

pappardelle, lobster mushrooms
suggested pairing, 2009 Martin's Lane Riesling

One Pound of Steamed Outlandish Mussels & Clams 24.

estate cured chorizo, butter potato
suggested pairing, 2008 Five Vineyards Pinot Grigio

Roasted Sezmu Striploin 'Steak and Eggs' 27.

bulls blood beets, nasturtium foam
suggested pairing, 2005 Oculus

Pan Seared Ling Cod, Fennel & Day Lily Broth 25.

sea asparagus, golden beet
suggested pairing, 2007 Select Lot Collection Sauvignon Blanc - Semillon

Thiessen Farm Partridge Breast & Leg 25.

spaghetti squash, pear
suggested pairing, 2007 Compendium

Matthew Batey
Winery Chef

Riley Bennett
Terrace Chef

Damien Sebastian
Pastry Chef



Ocean Wise.
A Vancouver Aquarium Conservation Program



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ARTISAN CHEESES

Farm House Kabritt, Agassiz

semi-firm surfaced ripened goat's cheese with hint of blue flavour

Moonstruck White Grace, Saltspring Island

full bodied, firm, aged, unpasteurized organic cow's milk

Poplar Grove Tiger Blue, Naramata

cow's milk, blue vein, softer texture

Gort's Aged Gouda, Salmon Arm

sharp gouda made from cow's milk, firm texture

Moonstruck Beddis Blue, Saltspring

moist cheese with a good blue bite and an exceptionally creamy texture

Moonstruck White Moon, Saltspring

creamy, surface ripened, organic jersey cow's milk

Farmhouse Brie, Agassiz

authentic naturally-ripened brie, hand-ladled, smooth and runny with a delicious mushroomy aroma

6. per ounce, served with garnishes

Please consult your server for wine suggestions

THE END

Tastes of Peaches, Crème Fraiche 12.

tempura, 'crumble', ice cream

suggested pairing, 2008 Reserve Riesling Icewine

Transparent Apple Bavarian, Icewine Gelee 11.

blackberries, walnuts

suggested pairing, 2005 Late Harvest Riesling

Pilgrim's Plum Olive Oil Cake, 'Chutney' 12.

pistachio gelato, ginger

suggested pairing, 1996 Reserve Vidal Icewine

Cross' Apricot Trifle, Macaroon 11.

sorbet, estate basil

suggested pairing, 2007 Reserve Riesling Icewine

Chocolate Textures 15.

popsicle, truffle, smore, caramel, sponge toffee

suggested pairing, Espresso