



WHITE

Five Vineyards Sauvignon Blanc	8
Five Vineyards Pinot Blanc	8
Five Vineyards Pinot Grigio	8
Reserve Sauvignon Blanc	10
Reserve Pinot Blanc	10
Reserve Pinot Gris	10
Reserve Riesling	10
Reserve Chardonnay	10
S.L.C. Sauvignon Blanc~Semillon	12
Perpetua	15

RED

Five Vineyards Rosé	8
Five Vineyards Cabernet Merlot	8
Reserve Pinot Noir	10
Reserve Merlot	10
Reserve Cabernet Sauvignon	10
Reserve Shiraz	10
Select Lot Collection Syrah	12
Select Lot Collection Merlot	12
Quatrain	15
Oculus	18

SWEET

Reserve Late Harvest Riesling	12
Reserve Vidal Icewine	14
Reserve Riesling Icewine	15

TO BEGIN

Sweet Pea Nage, Dungeness Crab 14.

compressed apples, ginger
suggested pairing, Five Vineyards Pinot Grigio

Little Creek Organic Greens, Rhubarb Vinaigrette 11.

apple croutons, french breakfast radishes
suggested pairing, Five Vineyards Sauvignon Blanc

Baby Beet Root Salad, Walnut Brioche 13.

baby blue, estate mint
suggested pairing, Select Lot Collection Syrah

Citrus Marinated Octopus, Pine Nuts 14.

pilgrim's carrots & dill, orange
suggested pairing, Reserve Pinot Blanc

Serrano Ham & Rabbit Saddle 14.

strawberry & arugula salad
suggested pairing, Five Vineyards Rosé



SHARING PLATES

Winery-Made Dips & Roasted Olives 16.

red lentil hummus, chèvre herb cream
suggested pairing, Five Vineyards Pinot Grigio

Charcuterie Plate, Alberta Mustard & Homemade Pickles 27.

wild boar schinken, serrano ham, rillettes, salami, bresola
suggested pairing, Reserve Riesling

Artisan Bread Basket 7.

caramelized Fleur de Sel butter

MAINS

Jack's Sooke Ruby Trout, Tarragon Cornbread 24.

green tomato chutney, garden herb purée
suggested pairing, Select Lot Collection Sauvignon Blanc~Semillon

Roasted Duck Breast, Crispy Confit Raviolo 25.

almond bok choy, cinnamon jus
suggested pairing, Reserve Merlot

Pistachio Crusted Goat's Cheese, Asparagus 22.

quinoa & sesame salad, preserved lemon
suggested pairing, Five Vineyards Sauvignon Blanc

Queen Charlotte Halibut, Olive Oil Sorbet 26.

spot prawn ceviche, sea beans & squash
suggested pairing, Perpetua

Kurobuta Pork Belly, Seared Diver Scallop 24.

white bean purée, fennel & apricot
suggested pairing, Reserve Riesling

Seared Bison Flat Iron, Candied Garlic Jus 26.

mushroom & onion tart, swiss chard
suggested pairing, Quatrain

Matthew Batey
Winery Chef

Riley Bennett
Sous Chef



ARTISAN CHEESES

Poplar Grove Harvest Moon, Naramata 6.

cow's milk, washed rind, only made on the full moon

Moonstruck White Grace, Saltspring Island 6.

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

Poplar Grove Tiger Blue, Naramata 6.

cow's milk, blue vein, softer texture

Farmhouse Brie, Agassiz 6.

cow's milk, naturally ripened, smooth

Farmhouse La Pyramide, Agassiz 6.

fresh goat's cheese made in the traditional method

Moonstruck Ash Camembert, Saltspring Island 6.

cow's milk, ash dusted, soft texture

*served with appropriate garnishes
ask your server for suggested wine pairing*

TO FINISH

Strawberry "Shortcake" 12.

white chocolate, pistachio gelato
suggested pairing, Reserve Vidal Icewine

Lemon Layer Gâteau & Lavender 11.

popcorn, nectarine sherbet
suggested pairing, Reserve Riesling Icewine

Vanilla Bean Chèvre Cheesecake 12.

hazelnut crisp, caramelized blackberry
suggested pairing, Reserve Late Harvest Riesling

Tastes of Okanagan Rhubarb 11.

panna cotta, tarte tatin, popsicle
suggested pairing, Reserve Vidal Icewine

Progression of Valrhona Chocolate 14.

mille-feuille, pudding, fudge cake, sandwich
suggested pairing, Espresso

**Leanne Bentley
Pastry Chef**