



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
S.L.C. Chardonnay	12

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

Cauliflower & Bacon Soup, Atomized Parsley 11.

poached halibut cheek
suggested pairing, Select Lot Collection Chardonnay

Marinated Moonstruck Feta & Antique Tomatoes 13.

sungold 'ketchup', tarragon
suggested pairing, Reserve Sauvignon Blanc

Little Creek Organic Greens, Candied Walnuts 11.

rhubarb cherry dressing, apple croutons
suggested pairing, Five Vineyards Pinot Blanc

Duck Prosciutto, Leek & Alpine Gold Tart 14.

estate century pears, brown butter
suggested pairing, Five Vineyards Rosé

Foie Gras Torchon, Five Spice Apricot 24.

almond brioche, nectarine
suggested pairing, Reserve Late Harvest Riesling



SHARING PLATES

Winery-Made Dips & Roasted Olives 16.

brandade, chèvre herb cream

suggested pairing, Five Vineyards Pinot Grigio

Charcuterie Plate, Alberta Mustard & Homemade Pickles 27.

air cured bison, prosciutto, rillettes, salami, bresaola

suggested pairing, Reserve Riesling

Artisan Bread Basket 7.

fleur de sel butter

MAINS

Jack's Sooke Ruby Trout, Hazelnuts 25.

preserved lemon risotto, beets

suggested pairing, Reserve Chardonnay

Pan Seared Sablefish, Crispy Pork Belly 26.

pea purée, revelation corn

suggested pairing, Select Lot Collection Chardonnay

Roasted Lamb Loin, Yukon Gold Compression 27.

chanterelles, cassis jus

suggested pairing, Quatrain

Fennel Crusted Diver Scallop, Duck Raviolo 26.

cherry maitaise, lobster mushroom

suggested pairing, Reserve Pinot Noir

Braised Venison Shank, Calimyrna Figs 27.

sundried olive gremolata, pappardelle

suggested pairing, Oculus

Matthew Batey
Winery Chef

Riley Bennett
Sous Chef



ARTISAN CHEESES

Farmhouse Alpine Gold, Agassiz 6.

cow's milk, washed curd & washed rind

Farmhouse Brie, Agassiz 6.

cow's milk, surfaced ripened cheese, creamy textured

Farmhouse Cheddar, Agassiz 6.

cow's milk, natural white cheddar

Poplar Grove Tiger Blue, Naramata 6.

cow's milk, blue vein, softer texture

Moonstruck Ash Camembert, Saltspring Island 6.

cow's milk, ash dusted, soft texture

Moonstruck White Grace, Saltspring Island 6.

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

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

TO FINISH

Sugarpie Pumpkin Pie & Ice Cream 11.

ginger corn gelato, popcorn

suggested pairing, Reserve Riesling Icewine

Raspberry & White Chocolate 12.

pistachio dacquoise, chai hot chocolate

suggested pairing, Reserve Vidal Icewine

Caramelized Apple & Vanilla Bean Bavaois 11.

cinnamon macaroon, green apple sorbet

suggested pairing, Reserve Riesling Icewine

Tastes of Cheesecake 12.

chèvre, frozen, mascarpone

suggested pairing, Reserve Vidal Icewine

Progression of Valrhona Chocolate 15.

sandwich, tart, brûlée, s'more, bar

suggested pairing, Espresso

**Leanne Bentley
Pastry Chef**