

TERRACE RESTAURANT

Poached Wild Shrimp 18

BC seaweed broth, smoked crème fraîche, anise hyssop

Suggested pairing: 2017 Terroir Collection Chardonnay

Crispy Cheam Valley Ranch Pork Belly 17

sunchoke chips, organic gouda, black apple

Suggested pairing: 2018 Reserve Pinot Gris

Grilled Asparagus & Oyster Mushroom 16

rye toast, spruce tip & egg yolk dressing

Suggested pairing: 2018 Reserve Sauvignon Blanc

Grass-Fed Organic Milk Fresh Cheese 14

West Kelowna walnuts, rhubarb, estate honey & varietal garden herbs

Suggested pairing: 2018 Reserve Riesling

Our Charcuterie & BC Cheese 18

selected daily, estate made garnishes, warm breads

Suggested pairing: 2018 Terroir Collection Rosé

Okanagan Game Hen 34

sprouted rye berries, morels, tarragon & foie jus

Suggested pairing: 2016 Prospectus

Day Boat Halibut 36

dill glazed potatoes & carrots, coriander, nettle

Suggested pairing: 2016 Perpetua

Roasted BC Octopus & Scallops 35

espelette sausage, Wolf's celery root, caramelized scallop broth

Suggested pairing: 2018 Terroir Collection Sauvignon Blanc - Semillon

Fresh Made Tyner Durum Wheat Orecchiette 30

wild mushrooms, black pepper & garlic, Triple Island parmesan

Suggested pairing: 2016 Reserve Pinot Noir

Natural Cache Creek Beef Striploin Dinner for Two 110

seasonal sides, yorkshire pudding, wild horseradish, bordelaise

Suggested pairing: 2013 Compendium