

LOUNGE MENU

BITES

ROASTED KURI SQUASH & BRUSSEL SPROUT “CAESAR” 20
GOAT CHEESE FRITTER, LEMON BASIL VINAIGRETTE

SEARED DIVER SCALLOPS & CHARRED SHISHITOS 24
SWEET CORN SOY BUTTER & JEROMES TOMATOES

CARAMELIZED MUSHROOMS & TOAST 18
GRILLED SOURDOUGH, JALAPENO BERNAISE

BC ARTISAN CHEESE & CHARCUTERIE 42
ESTATE PRESERVES & PICKLES, BAGUETTE & CRACKERS

CRISPY BRAISED DUCK CARNITAS 24
CORIANDER MOLE & UNEARTHED TORTILLAS

CHANTERELLE LEEK PEROGIES & TRUFFLE CRÈME 20
CARAWAY CHOUROUTE AU BEURRE

FLIGHTS

RESERVE 30
SELECTION OF OUR RESERVE COLLECTION WINES

LEGACY & LIBRARY 50
SELECTION OF OUR AWARD WINNING WINES

SIGNATURE COCKTAIL

OKANAGAN ORCHARD MULE 18
DILLON'S SMALL BATCH GIN, HONEY APPLE SIMPLE SYRUP, GINGER BEER