

TWO COURSE LUNCH MENU | 60 PER GUEST
ADD ENHANCED WINE PAIRINGS, LEGACY & TERROIR +20

Saturday, October 26th, 2024

FOR THE TABLE

Estate Cheese & Charcuterie *compote & relish, grilled bread & crackers* +42

Roasted Kuri Squash & Brussel Sprout “Caesar”

goat cheese fritter, lemon basil vinaigrette

2022 RESERVE ROSÉ

Pan Seared Yarrow Meadows Duck Breast in Jus

chanterelle leek perogies & truffle crème fraîche

caraway & duck confit choucroute au beurre

2020 TERRACE SERIES MERITAGE

Warm Crab Apple Bread Pudding +15

Okanagan ginger ice cream

2021 FRTIZI'S VINEYARD RIESLING +10

THE RESTAURANT | OKANAGAN VALLEY

John Wight, *Restaurant Sous Chef* | Heather Brumwell, *Restaurant Chef de Cuisine*