

THREE COURSE DINNER MENU | 85 PER GUEST
ADD ENHANCED WINE PAIRINGS, LEGACY & TERROIR +30

FOR THE TABLE

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

Winter Squash Bisque & Salad

savoury bread pudding, squash confit, granny smith apple

2023 RESERVE ROSÉ

enhanced pairing

2022 TERRACE SAUVIGNON BLANC-SEMILLON +10

Stave Smoked Pork Loin in Mustard Jus

potato & buttermilk gratin, mulled red cabbage

2021 JAGGED ROCK VINEYARD SYRAH

enhanced pairing

2014 LEGACY COLLECTION QUATRIN +10

Warm Sticky Toffee Pudding

salted caramel cream, hazelnut brittle

2022 RESERVE COLLECTION PINOT BLANC

enhanced pairing

EXHILARATION BRUT +10

OCULUS FINISH

2020 OCULUS 20Z POUR

+32

THE RESTAURANT | OKANAGAN VALLEY

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