

THREE COURSE DINNER MENU | 85 PER GUEST  
ADD ENHANCED WINE PAIRINGS, LEGACY & TERROIR +20

FOR THE TABLE

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

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King Oyster Mushroom Risotto & Beetroot Salad

*warm goat cheese, arugula, pink lady apple*

2021 RESERVE COLLECTION CHARDONNAY

*enhanced pairing*

2022 LEGACY COLLECTION PERPETUA +10

Slow Braised Chuck Flat with Rouladen Sauce

*roasted Medley Organics baby potatoes, sauerkraut*

2021 JAGGED ROCK VINEYARD SYRAH

*enhanced pairing*

2013 LEGACY COLLECTION QUATRIN +10

Tonka Bean Crème Brûlée

*crabapple jam, almond streusel, preserved cherry*

2014 SILVER RANCH VINEYARD RIESLING ICEWINE

OCULUS FINISH

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2020 OCULUS 20Z POUR

+32

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THE RESTAURANT | OKANAGAN VALLEY

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