

CHEFS TASTING MENU | 195 PER GUEST  
ADD ENHANCED WINE PAIRINGS, LEGACY & TERROIR +40

FIRST COURSE

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Filia Farms Asparagus & Tomato Tart

Okanagan ginger mascarpone & chamomile vinaigrette

2022 TERROIR NARAMATA RANCH PINOT GRIS

SECOND COURSE

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Halibut Seared & Basted with Tarragon

Scott's wild garlic, bacon and bridget potato chowder

2021 RESERVE CHARDONNAY

*Add Northern Devine Caviar Buerre Blanc +30*

THIRD COURSE

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Slow Roasted Lamb Tenderloin

BBQ lamb short rib, morel mushrooms & Jerome's pepper jus

2020 TERRACE MERITAGE

*Add garlic butter parker hosuse rolls with fresh shaved white truffle +MP*

FOURTH COURSE

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Strawberry Rhubarb Ganache

Terrace garden herbs, angel food cake

EXHILARATION BRUT ROSÉ

OCULUS SIGNATURE FINISH

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Grass Roots 16 Month Old Beaufort

cassiss jam

2020 OCULUS

THE TERRACE RESTAURANT | OKANAGAN VALLEY

Patrick Gayler, *Estate Chef* | Taylor Whelan, *Chief Winemaker*