

SEASONAL LUNCH MENU | 70 PER GUEST

ADD ENHANCED WINE PAIRINGS, LEGACY & TERROIR +20

FOR THE TABLE

Estate Cheese & Charcuterie	Terrace relish & preserves	+42
Pomme Frites	black pepper & dill pickle aioli	+15

Pole Caught Cod Croquette

butter lettuce & pickled jalapeno tartar sauce

2022 TERROIR NARAMATA RANCH PINOT GRIS

Filia Farms Asparagus & Spruce Tip Vinaigrette

goat cheese, bacon & Jerome's potato salad

2021 RESERVE CHARDONNAY

Char Smoked Beef Short Rib Asada

Jordans' black bean tostada & habanada stonefruit salsa

2021 RESERVE MERLOT

Yarrow Farms Crispy Duck Breast

crispy thigh, french onion "soup"

2020 TERRACE EXCLUSIVE MERITAGE

French Ravioli Stuffed with Tanto Latte Ricotta

wise earth arugula, spicy fennel sausage, sungold sugo

2021 PINE HILL VINEYARD CHARDONNAY

Okanagan Ginger Baked Trout

side stripe shrimp & carrot coriander crème fraiche,

2022 TERRACE SAUVIGNON BLANC SEMILLON

DESSERTS

Seasonal Fruit Tart

baked daily and served with vanilla cream

+ 14

Blue Honeysuckle Berry Custard

dark chocolate & hazelnut brownie

+ 14