

TERRACE DINNER MENU | 99 PER GUEST  
ADD ENHANCED WINE PAIRINGS, LEGACY & TERROIR +20

FOR THE TABLE

Georgia Straight Wild Shrimp “Sando” pickled jalapeno & wild miners lettuce +20

Terrace Bresaola & Ash Rubbed Brie from Naramata relish & baked rhubarb +24

ENTRÉE SIDES

Tossed Leaves

lapin cherries, blue cheese

+17

Pommes Frites

espelette aiöli

+15

Button Mushrooms

caramelized with thyme

+18

Filia Farms Asparagus & Tomato Tart

Okanagan ginger mascarpone & chamomile vinaigrette

TERROIR 2022 NARAMATA RANCH PINOT GRIS

Slow Roasted Lamb Tenderloin

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

2020 TERRACE SERIES MERITAGE

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

Pacific Cod Seared & Basted with Tarragon

Filia farms asparagus, bacon and bridget potato chowder

2021 RESERVE CHARDONNAY

*Add Northern Devine Caviar Buerre Blanc +30*

Seasonal Fruit Tart

baked daily and served with vanilla cream

EXHILARATION BRUT ROSÉ +15

Blue Honeysuckle Berry Custard

dark chocolate & hazelnut brownie

2020 LEGACY COMPENDIUM +15

OCULUS SIGNATURE FINISH

Grass Roots 16 Month Old Beaufort santa rosa plum jam +40

2020 OCULUS

Our Farmers

Filia Farm | Jackalope Farm | Tanto Latte | Wise Earth Farm

THE TERRACE RESTAURANT | OKANAGAN VALLEY

Patrick Gayler, Estate Chef | Taylor Whelan, Chief Winemaker