

If the valley thrives, we thrive. We are dedicated to the sourcing & promotion of local, sustainable, seasonal ingredients.

This approach lends itself to a light-handed manner of preparation that respects the character of the ingredient and

WHERE IT IS GROWN.

Our Farms & Farmers

OUR ESTATE GARDENS

Cooper & Trevor

UNEARTHED FARMS

Jordan

WISE EARTH FARM

Myles & Ariana

MEDLEY ORGANICS

Jerome

GREENCROFT GARDENS

Wolf & Gabriele

OKANAGAN HERB PATCH

Carlos

EVERYTHING WILD

Scott

DONORAYS

Kam & Jas

SPROUT BREAD

Peter & Eric

OKANAGAN PASTA COMPANY

Cansu & Emir

KARAT CHOCOLATE & PASTRY

Julian & Amanda

ITALIAN MEAT MASTER

Claudio

CODFATHERS

Jon & Ann Marie

GRASS ROOT DAIRIES

Gort Family

UPPER BENCH CREAMERY

Shana

TANTO LATTE

Luigi

ADD ONS

Estate Charcuterie &

BC Artisan Cheese

Terrace made relish, pickles & compotes

+ 42

THREE COURSE DINNER 90.00 PER GUEST

Winter 2025

Add Enhanced wine pairings: Legacy and Terroir +20

Roasted Cauliflower with Slow Cooked Bacon

goat cheese fondue & pear and thyme vinaigrette

2022 RESERVE CHARDONNAY

enhanced pairing

2022 TERROIR COLLECTION JAGGED ROCK VINEYARD

CHARDONNAY + 10

Pan Roasted Duck Breast with Parsnip &

White Chanterelle Jus

caramelized cabbage, fingerling potatoes glazed with truffle

2022 RESERVE MERLOT

enhanced pairing

2022 TERROIR COLLECTION MERLOT +10

Basque Style Cheesecake

candied crab apple & roasted gala apple

2014 TERROIR COLLECTION SILVER RANCH RIESLING

ICEWINE

OCULUS SIGNATURE FINISH +30

Karat Chocolate

2021 OCULUS

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