



## DINE AROUND THOMPSON OKANAGAN

January 15<sup>th</sup> to February 2<sup>nd</sup>, 2020

3 COURSE LUNCH | 35

*taxes, wine and gratuities not included*

### THREE OYSTERS ON THE HALF SHELL

fresh horseradish, mignonette, lemon

*suggested pairing: 2018 Chenin Blanc*

OR

### ENDIVE & SPINACH SALAD

local walnut & pear, beet & radish, crisp bacon,  
apple cider vinaigrette

*suggested pairing: 2018 Dry Riesling*

OR

### DAILY SOUP

seasonally inspired ingredients

*Ask your server for daily wine suggestion*

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### MUSHROOM & CELERIAC RISOTTO

sage, pear, kale, mushroom, parmesan

*suggested pairing: 2018 Pinot Noir*

OR

### CACHE CREEK NATURAL BEEF BURGER

caramelized onion, bacon, Haltwhistle Clevedon cheese, Espellete aioli, house made bun, fries

*suggested pairing: 2017 Cabernet Sauvignon*

OR

### RICOTTA & SQUASH AGNOLOTTI

side stripe prawns, celeriac & carrot, pickled shallot, prawn bisque

*suggested pairing: 2018 The Bench Pinot Gris*

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### CARAMELIZED BAKED YOGURT

honeycomb, caramel macaron, stone fruit

*suggested pairing: 2018 Botrytis Affected Optima*

OR

### HOUSE CHURNED ICE CREAM OR SORBET

vanilla salted butter shortbread



**ocean wise.** A SUSTAINABLE CHOICE

WINERY CHEF | ROGER SLEIMAN  
EXECUTIVE SOUS CHEF | ADAM MUKASA



## DINE AROUND THOMPSON OKANAGAN

January 15 to February 2, 2020

3 COURSE DINNER | 55

Choose any 3 courses, excluding multiple mains

*Taxes, Wine and gratuities not included*

### DINNER APPETIZERS

OYSTERS ON THE HALF SHELL | 19 (\$3 SURCHARGE)

fresh horseradish, mignonette, lemon

*suggested pairing: 2018 Chenin Blanc*

CACHE CREEK NATURAL BEEF CARPACCIO | 16

preserved lemon aioli, black olive, parmesan

*suggested pairing: 2018 Pinot Noir*

MUSHROOM PAPPARDELLE | 16

roast sunchoke, red cabbage purée, kale, carrot

*suggested pairing: 2018 Pinot Noir*

ENDIVE & SPINACH SALAD | 13

local walnut & pear, beet & radish, crisp bacon, apple cider vinaigrette

*suggested pairing: 2018 Dry Riesling*

BEAR & THE FLOWER PORK BELLY & CLAMS | 16

braised belly, spinach, mustard cream

*suggested pairing: 2018 The Bench Pinot Gris*

STEAMED MUSSELS | 20 (\$4 SURCHARGE)

Chardonnay cream, garlic, tarragon, shallots

*suggested pairing: 2017 Stewart Family Reserve Chardonnay*

DAILY SOUP | 10

seasonally inspired ingredients

*Ask your server for daily wine suggestion*



**ocean wise**. A SUSTAINABLE CHOICE

*The consumption of RAW oysters poses an increased risk of foodborne illness.  
A cooking step is needed to eliminate potential bacterial or viral contamination.*



## DINNER MAINS

ROSSDOWN CORNISH GAME HEN | 31  
smoked paprika, lemon, herb gnocchi, pan jus  
*suggested pairing: 2017 Stewart Family Reserve Pinot Noir*

ARCTIC CHAR | 32  
sunchoke, mussels, leek, parsley, garlic cream  
*suggested pairing: 2017 Stewart Family Reserve Chardonnay*

YARROW MEADOWS FARM DUCK | 36 (\$4 SURCHARGE)  
Prairie lentils, shallot, foie gras, carrot, plum  
*suggested pairing: 2017 Stewart Family Reserve Pinot Noir*

INDIAN SPICED CAULIFLOWER | 25  
root vegetables, lemon yogurt, cilantro, pumpkin seed, apple & pear chutney  
*suggested pairing: 2018 Gewurztraminer*

LING COD | 32  
celeriac, apple, black garlic, bulghar wheat, chicken jus  
*suggested pairing: 2018 The Bench Pinot Gris*

30-DAY DRY AGED CACHE CREEK BEEF RIBEYE | 50 (\$15 SURCHARGE)  
confit garlic, rosemary potatoes, parmesan, kale, mushroom foam  
*suggested pairing: 2017 Stewart Family Reserve Foch*

## SIDES

Hand Cut Truffle & Parmesan Fries | 10  
Roasted Herb Potatoes | 8  
Cumin Roasted Beets | 9  
Eleni Organic Olives | 10  
Coriander Spiced Carrots | 9  
Miso Brussel Sprouts | 10

WINERY CHEF | ROGER SLEIMAN  
EXECUTIVE SOUS CHEF | ADAM MUKASA

An 18% gratuity will be added to parties of 8 or more