

O'ROURKE'S PEAK CELLARS  
GARDEN BISTRO

**Dine Around**  
THOMPSON OKANAGAN

LUNCH  
MENU

\$25

COURSE 1:

SMOKED TOMATO SOUP

*Wine pairing: 2018 Pinot Gris*

COURSE 2:

**BISON BURGER**

6oz organic bison, aged cheddar, lettuce, tomato,  
onion, house pickles

*Wine pairing: 2017 Pinot Noir*

or

**THE CELLAR CHICKEN CAESAR**

romaine, parmigiana-riggiano, tomatoes, capers,  
creamy dressing

*Wine pairing: 2017 Grüner Veltliner*

COURSE 3:

PUMPKIN MOUSSE

DINNER  
MENU

\$45

COURSE 1:

SMOKED TOMATO SOUP

or

**BEET TRIO**

roasted, shaved, creamed, petit greens, harissa dressing

*Wine pairing: 2018 Pinot Gris*

COURSE 2:

**BRAISED LAMB SHANK**

gruenkohl, squash, perogies, demi-glace

*Wine pairing: 2017 Pinot Noir*

or

**PAN SEARED STEELHEAD TROUT**

black beluga lentil, sundried tomato, goat feta,  
calamansi vinaigrette

*Wine pairing: 2018 Pinot Noir Rosé*

COURSE 3:

PUMPKIN MOUSSE