



Garden Bistro

DINE & STAY OKANAGAN

Lunch \$35

STARTER

Grilled Broccoli Salad with candied nuts, goat cheese & julienne apples. Dressed with lemon olive oil and balsamic reduction

WINE PAIRING: PINOT GRIS

ENTREE

Walnut & garden basil pesto "Mac & Cheese" with your choice of Sterling Farm poached chicken or cold water Canadian Shrimp finished with white wine and aged cheddar

WINE PAIRING: CHARDONNAY

DESSERT

Peak style Beaver Tail, dusted with cinnamon sugar and garnished with sea salt caramel & berries

BAILEY'S & COFFEE

Dinner \$55

STARTER

Smoked Salmon or Bison Carpaccio
Garnished with lemon olive oil, garlic aioli, focaccia crouton, greens & baby tomatoes

WINE PAIRING: GEWÜRZTRAMINER

ENTREE

Wild Mushroom & braised beef gnocchi with roasted garlic, truffle oil, spinach, grapes, red chili flakes & finished with Gewürztraminer and hint of cream & parmesan

WINE PAIRING: PINOT NOIR

DESSERT

Peak style Beaver Tail, dusted with cinnamon sugar and garnished with sea salt caramel & berries

BAILEY'S & COFFEE