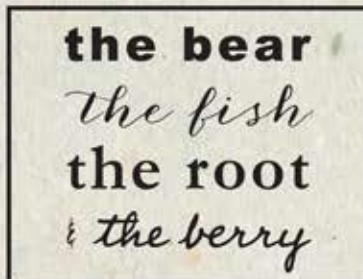


The Syilx People of the Okanagan Nation's approach to food is based on the creation stories of their culture.



The Four Food Chiefs are central: Skəm̓xist (Black Bear), Ntytyk̓xw (Chinook Salmon), Speetlum (Bitterroot) and Seeya (Saskatoon Berry) are legendary.

**DINE AROUND 2021
THREE COURSE LUNCH**
(available weekdays only Feb 5 - 28)

\$25 per person | add \$22 for wine pairing

TO START

GREENS 'N THINGS

lettuce / crudo veg / honey mint dressing / berries / pickle / toasted seeds
suggested wine pairing: corcelettes estate winery gewurztraminer

or

THREE SISTERS TURKEY VEGETABLE

smoked turkey broth / turkey bits / wild rice / beans / corn / squash
suggested wine pairing: stoneboat pinor noir

MAIN

CHEF IAN'S WORLD FAMOUS IN EAST OSOYOOS VENISON BURGER

7 oz venison patty / bacon jam / garlic aioli / tickler cheddar / lettuce / brioche bun / juniper salted steak fries
suggested beverage pairing: firehall blonde ale

or

GF COUNTRY FRIED CHICKEN & SAVORY WAFFLES

southern fried chicken thigh / cornbread waffles / maple syrup / dill mayo / mostarda / sumac / pine
suggested wine pairing: nk'mip cellars pinot blanc

or

INDIGENOUS COBB SALAD & STEELHEAD TROUT

lois lake BC trout / corn / bean / squash / charred lemon / berry wojape / wilted greens / sunflower seed pesto
suggested wine pairing: maverick estates sauvignon blanc

DESSERT

WHITE CHOCOLATE LEMON MERINGUE PIE

marshmallow meringue / spruce
suggested wine pairing: stoneboat verglas

or

CH-CH-CH-CH-CH-CH-CHERRY BOMB

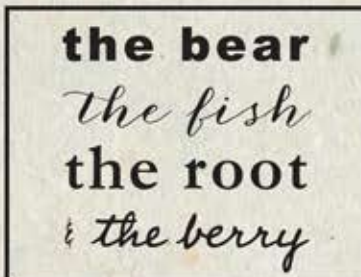
trio of sorbet / sour cherry consommé
suggested wine pairing: stoneboat brut

A 18% gratuity will be added as a minimum for groups of 8 or more



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**DINE AROUND 2021
THREE COURSE DINNER**
(available daily Feb 5 - 28 excluding Feb 13 - 14)

\$35 per person, add \$10 for bison ribeye | add \$25 for wine pairing

TO START

THREE SISTER SALAD

local greens / beans / corn / roasted squash / toasted pumpkin seeds / honey mint dressing
suggested wine pairing: corcelettes estate winery gewurztraminer

or

SEAFOOD CHOWDER

leek & potato fishbone broth / root vegetables / white fish / salmon / kale / grilled sourdough
suggested wine pairing: nk'mip cellars pinot blanc

MAIN

SALMON IN THE WEEDS

wild bc salmon / seaweed apple salad / wild rice pilaf / cranberry maple dressing / mirepoix / crudo veg
suggested wine pairing: liber farm reserve chardonnay

or

SLOW BRAISED CACHE CREEK NATURAL BEEF BACK RIBS

duck fat potato / mushrooms / hay roasted carrots / kale / spruce demi
suggested wine pairing: nk'mip cellars talon

or

BISON RIBEYE 8 OZ

duck fat potato / mushrooms / hay roasted carrots / kale / spruce demi
suggested wine pairing: second chapter cabernet sauvignon

DESSERT

AUNTIE HAZEL'S DRAGONFLY

praline hazelnut mousse / brownie sponge / sage crema / raspberry ice
suggested wine pairing: maverick estate winery fia

or

CH-CH-CH-CH-CH-CH-CHERRY BOMB

trio of sorbet / sour cherry consommé
suggested wine pairing: stoneboat brut

A 18% gratuity will be added as a minimum for groups of 8 or more



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