

MISSION HILL FAMILY ESTATE OKANAGAN VALLEY

DINE AROUND 3 COURSE LUNCH \$45

Lyonnaise Salad

double smoked bacon, brassica mustard vinaigrette, free run egg,

preserved tomato

suggested pairing

2019 Reserve Pinot Gris 7

Wild Caught Scallops

potato puree, morel mushrooms, leek cream

suggested pairing

2018 Terroir Collection Jagged Rock Chardonnay 9.5

Salted Caramel Crème Brûlée

roasted strawberry and vanilla sable

suggested pairing

Reserve Brut 9

Additions

Pomme Frites 12
horseradish aioli, ketchup

BC Cheese & Charcuterie 14
mustard relish, seasonal fruit preserves & sea salt cracker

Wines

2019 Reserve Pinot Gris 7
2018 Reserve Viognier 7
2018 Reserve Pinot Noir 8.5
Reserve Brut 9
2019 Terroir Jagged Rock Sauvignon Blanc - Semillion 9.5
2018 Terroir Jagged Rock Chardonnay 9.5
2018 Perpetua 13
2018 Prospectus 15.5
2016 Quatrain 20
(all prices reflect 3oz pours)

Patrick Gayler,
Executive Chef

Adam Vaughan,
Executive Sous Chef