

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

the bear
the fish
the root
& the berry

The Four Food Chiefs are central: Skəmxišt (Black Bear), Ntytykxw (Chinook Salmon), Speellum (Bitterroot) and Seeya (Saskatoon Berry) are legendary.

Dine Ar und

DINE AROUND 2023 THREE COURSE DINNER

(available daily January 18 - February 9)

\$55 per person | with 3 oz wine pairings add \$25

TO START

THREE SISTER SALAD 🌱

local greens / beans / corn / roasted squash / toasted pumpkin seeds / maple mint dressing
recommended wine pairing: nk'mip cellars dreamcatcher

or

THREE AUNTIES TURKEY SOUP

smoked turkey broth / turkey bits / wild rice / beans / corn / squash
recommended wine pairing: gold hill vineyard syrah

MAIN

LINGCOD-AU-GRATIN

wild BC lingcod / celery / potato / onion / cheese blend / pain perdu breadcrumbs /
side seasonal buttered veg
recommended wine pairing: black hills estate winery roussanne

or

DUCK & BEANS & BERRIES & BEETS 🌱

whole confit duck leg / white bean cassoulet / chard & chard chutney /
elk chorizo / beets / Saskatoon berries
recommended wine pairing: corcelettes estate winery pinot noir

or

SLOW BRAISED CACHE CREEK NATURAL BEEF BACK RIBS 🌱

duck fat potato / sautéed mushrooms / roasted carrots / creamed kale / spruce demi
recommended wine pairing: desert hills estate winery zinfandel

DESSERT

IT'S PRONOUNCED PUH-STA-SHEE-OW MINI

pistachio cream / nougat sponge / honey Bavarian / maple montelimar
recommended wine pairing: nk'mip cellars chardonnay

or

2 SCOOPS OF ASSORTED HOUSE MADE SORBETS 🌱

recommended wine pairing: hester creek estate winery ti amo sparkling



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



@bearfishrootberry
www.bearfishrootberry.com

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Dine Ar und
DINE AROUND 2023
THREE COURSE LUNCH

(available weekdays January 18 - February 9)

\$35 per person | with 3 oz wine pairings add \$19

TO START

GREENS 'N THINGS 🌱

lettuce / crudo veg / maple mint dressing / berries / pickle / toasted seeds
recommended wine pairing: church & state foundation vineyard sauvignon blanc

or

SEAFOOD CHOWDER

leek & potato fishbone broth / root vegetables / white fish / clams / salmon / kale /
grilled sourdough

recommended wine pairing: french door estate winery lys

TO FOLLOW

"THE SAIDA HOUSE RULEZ" WORLD FAMOUS IN EAST OSOYOOS VENISON BURGER

7 oz venison patty / Swiss cheese / fried egg / tartar & rosada sauce / iceberg lettuce /
potato hay / brioche bun / juniper salted steak fries

recommended wine pairing: church & state merlot

or

THE YOU'RE A TURKEY.....SANDWICH

sliced turkey breast / bacon / cranberry mayo / sliced tomato / sourdough bread / steak fries

recommended wine pairing: culmina family estate winery r&d rosé

or

STEELHEAD TROUT 🐟

5 oz trout / squash risotto arborio & wild rice / parmesan cheese / broccolini / grilled lemon

recommended wine pairing: phantom creek estates riesling

DESSERT

L = LEMON

sable short crust tart / cranberry cream / lemon chiffon / honey Italian meringue

recommended wine pairing: desert hills estate winery gewürztraminer

or

2 SCOOPS OF ASSORTED HOUSE MADE SORBETS 🍷

recommended wine pairing: hester creek estate winery ti amo sparkling



gluten free

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