



DINE AROUND OKANAGAN

*Available for Lunch | 11am-2:30pm
January 19th to February 10th, 2022*

LING COD FISH CAKES
remoulade sauce, pickles, parsley
suggested pairing: 2019 Chardonnay (3oz)

OR

PASTRAMI BEET CARPACCIO
sherry gastrique, cilantro, feta, walnut
suggested pairing: 2019 Pinot Noir (3oz)

TWO RIVERS NATURAL
BRAISED BEEF SHANK
beef broth, winter vegetables, horseradish
suggested pairing: 2019 Merlot (3oz)

OR

SEARED ALBACORE TUNA BOWL
local Espelette vinaigrette, quinoa,
avocado, shaved vegetables
suggested pairing: 2020 Riesling (3oz)

CRANBERRY POT DE CRÈME
poached cranberries, whipped orange curd,
ginger snap macaron, cranberry bubble sugar
suggested pairing: 2017 Fortified Vintage Foch (1oz)

3 Courses	\$40
Wine Pairings	\$15

tax & gratuity not included

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CHOOSE 3 COURSES

APPETIZER, MAIN & DESSERT | \$60

APPETIZERS

OYSTERS ON THE HALF SHELL | 22 *(\$5 surcharge)*

fresh horseradish, mignonette, lemon

suggested pairing: 2020 Dry Riesling

BISON CARPACCIO | 17

plum compote, parmesan, puffed grains, chive

suggested pairing: 2019 Pinot Noir

FARMERS' GREENS | 14

grape vinaigrette, marinated feta, fresh grape, walnut

suggested pairing: 2020 Dry Riesling

SIDE STRIPE PRAWNS | 21 *(\$4 surcharge)*

arugula, cucumber, sourdough croutons, lemon & dill vinaigrette

suggested pairing: 2020 Clone 220 Chenin Blanc

BRAISED PORK BELLY | 17

ginger soy braised, butternut squash, savoy cabbage, mushroom

suggested pairing: 2019 Pinot Noir

DAILY FEATURE SOUP | 12

seasonally inspired

daily pairings

ARTISAN CHARCUTERIE | 22 *(\$5 surcharge)*

cured meats, house made terrine, pickles, olives

The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

MAINS

YARROW MEADOWS DUCK BREAST | 36

honey glaze, roasted brussels sprouts, celeriac, gnocchi

suggested pairing: 2019 Stewart Family Reserve Pinot Noir

ROASTED CAULIFLOWER | 26

spiced coconut sauce, squash, apple, potato, cilantro

suggested pairing: 2020 Clone 220 Chenin Blanc

BRAISED PEACE COUNTRY LAMB | 35

braised shoulder, winter vegetable & chickpea ragu, ras el hanout

suggested pairing: 2019 Queue

MUSHROOM & RICOTTA AGNOLOTTI | 31

celeriac, truffle, pickled mushroom, spinach

suggested pairing: 2019 Stewart Family Reserve Chardonnay

ARCTIC CHAR | 34

leek, garlic parsley cream, clams, shallot, roasted potato

suggested pairing: 2019 Chardonnay

ROSSDOWN CORNISH GAME HEN | 32

smoked paprika, lemon, herb gnocchi, sundried olives, pan jus

suggested pairing: 2019 Stewart Family Reserve Pinot Noir

TWO RIVERS NATURAL BEEF

FLAT IRON 6oz | 34

DRY AGED RIBEYE 10oz | 54 (\$18 surcharge)

spinach spaetzle, sunchoke, onion, truffled beef jus

suggested pairing: 2019 Queue

SIDES

Roasted Farm Potatoes | 9

Truffle & Parmesan Fries | 10

House Made Sourdough Bread | 3

Eleni Organic Olives | 11