



THE LANDING

Kitchen + Bar

Meet Me at The Landing, for Dine Around

House Baked Focaccia Loaf (V)

Baked fresh daily focaccia loaf, Tomato jam, compound butter

Landing Signature Seafood Chowder

Sustainably caught shrimp, mussels, clams and chopped fish in a creamy roasted tomato and herb broth

Okanagan Apple Chopped Salad (GF, V)

Heritage greens, chopped local apple, Okanagan goats' cheese, dried cranberry, roasted pumpkin seeds with honey balsamic dressing

Suggested pairing: Hester Creek pinot blanc 6oz/10 ½ & 9oz/16

Entrees

Prosciutto Wrapped Mercato Supreme (GF)

Tender brined prosciutto wrapped chicken supreme, thyme and rosemary forno roasted winter vegetable, house made gnocchi with parsley, butter and grana Padano

Suggested pairing: Grey Monk pinot gris 6oz/11 & 9oz/17

The Landing Vegetable Wellington (V)

White cannellini beans, mushroom duxelles and aromatic herbs wrapped in puff pastry and forno baked, thyme and rosemary forno roasted winter vegetable

Suggested pairing: Cedar Creek chardonnay 6oz/12 & 9oz/17 ½

The Up Stream (GF)

Forno baked Steelhead Trout with lemon and herbs, thyme and rosemary forno roasted winter vegetable, house made gnocchi with parsley, butter and grana Padano

Suggested pairing: Hatch Frenzies sauvignon blanc 6oz/11 & 9oz/17

“Surf N Turf”

6oz AAA premium beef tenderloin, lobster ravioli, jumbo shrimp, herb butter, parsley grana padana sley, butter and grana Padano

Suggested pairing: The Hatch Frenzies meritage 6oz/14 & 9oz/19

Dessert

Landing Lemon Cake

Layers of lemon cake & lemon curd, lemon infused whip, sugared lemon rind

Epic Chocolate Cake

Moist chocolate layers with buttercream icing

Suggested pairing: Hester Creek merlot ice wine 3oz/6

\$40.00 per person (Surf & Turf \$50) + applicable taxes and gratuity should you feel we have earned one