

TO START

WINTER KALE & CHICORY SALAD ^{GF, VG}
roasted squash, apple, pistachio, koji vinaigrette

suggested pairing: Fox & Archer 2021 Sémillon, Okanagan Valley
Steel & Oak 'Simple Things' Pilsner, New Westminster, 5.0%

PORCHETTA DI TESTA

salal, spruce verjus, black garlic glaze, sourdough

suggested pairing: Phantom Creek 2019 Pinot Gris, Okanagan Valley
Steel & Oak 'Simple Things' Pilsner, New Westminster, 5.0%

HALTWHISTLE CHEESE CUSTARD ^{GF, V}

mustard greens, preserved tomato, olive oil, sumac crumble

suggested pairing: Unsworth NV 'Charme de L'île' Rosé, Cowichan Valley
Neighbourhood Brewing 'Lifelong' Lager, Penticton, 4.0%

MAIN COURSE

MUSHROOM RIGATONI ^V

truffle, pecorino, butter, chili, lemon

suggested pairing: LaStella 2020 'Lastellina', Okanagan Valley
Neighbourhood Brewing 'Lifelong' Lager, Penticton, 4.0%

BELUGA LENTIL FRITTER ^{VG}

smoked beets, cashew, pickled chili, ras el hanout emulsion

suggested pairing: Blue Grouse 2020 'Quill' Pinot Noir, Cowichan Valley
Moon Under Water, Farmhouse IPA, Victoria, 7.0%

BUTTERMILK FRIED ROCK COD ^{GF}

warm potato & sunchoke salad, kosho, lime, cabbage

suggested pairing: Tantalus 2020 Chardonnay, Okanagan Valley
Steel & Oak 'Simple Things' Pilsner, New Westminster, 5.0%

BRAISED BEEF SHORTRIB ^{GF}

crispy potato rösti, root vegetable press, shallot marmalade, bordelaise

suggested pairing: Phantom Creek 2019 'Petite Cuvée', Okanagan Valley
Ile Sauvage FC+ Stout, Victoria, 7.0%

DESSERT

PASSIONFRUIT CHOCOLATE CAKE ^{GF}

coconut lime leaf parfait, buckwheat

suggested pairing: Quails' Gate 2019 Late Harvest 'Optima', Okanagan Valley
Moon Under Water 'Creepy Uncle' Dunkel, Victoria, 5.4%

AMITIKA CHOCOLATE GELATO ^{VG}

quince, coffee, hazelnut toffee

suggested pairing: Stag's Hollow 2012 'Hart', Okanagan Valley
Moon Under Water 'Creepy Uncle' Dunkel, Victoria, 5.4%

\$65 per person

wine & beer pairings priced individually