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FOOD MENU

Food will come out at different times - we strongly encourage you share with your table for the best experience and opportunity to taste the bounty of the Okanagan.



Bread Herb Focaccia, Extra Virgin Olive Oil, Aged Balsamic Reduction	\$12
Burrata Whipped Burrata Cheese, Pistachio Basil Pesto, Plot Twist Farms Cherry Tomato, Crushed Pistachio, Grilled Focaccia	\$25
Seacuterie Smoked Salmon, Maple Candied Salmon, Smoked Salmon Mousse with Feature Accompaniments	\$50
Squid Fried Humboldt Squid, Orange, Sumac Paprika Yogurt, Dill,	\$25
Tomato Pistachio Pesto Heirloom Tomatoes, Marinated Artichokes, Halloumi, Mixed Greens with Champagne Vinaigrette, Roasted Pistachio	\$25
Carrots Coffee Roasted Carrots, Zhoag, Cashew Ajo Blanco, Pickled & Crispy Onion	\$24
Pasta Ask your server about our featured Pasta	\$28
Bo Ssam Pulled Heritage Pork Shoulder, Lettuce Bibs, Kimchi, Sticky Rice, Ginger Scallion Sauce, Ssam Sauce	\$45
Peppers Pardon Peppers, Romesco Sauce	\$15
*Chef's Tasting Menu Ask your server about Chef's Choice, an on- and off-the-menu tasting experience	MP

Please inform your server of any dietary restrictions
Executive Chef Tristan Bunkowski | General Manager Joey Dicaire
Menu prices do not include applicable taxes.
Automatic gratuity of 20% applies to parties of 6 or more guests
Menu is subject to irregular changes based upon the seasonality of our farmers