

starters

chef's daily soup

freshly created, locally inspired

9

festers garden greens

assortment of locally grown baby lettuces

edible flowers

lavender-honey vinaigrette

11

summer capraisi salad

buffalo mozzarella, heirloom tomato

lola rosa & oak leaf lettuce

fresh basil, lemon-thyme-sherry vinaigrette

12

salmon gravlax

estate cured blackberry & fennel sockeye salmon

dill poached new fingerling potatoes

roasted beet pearl vinaigrette

okanagan spirits sea buckthorn infused crème fraiche

rustic artisan crostini, maldon salt

14

crusts-spreads-dips

sundried tomato tapenade, roasted red pepper,

herbed goat cheese, spiced black pepper hummus

extra virgin olive oil & balsamic syrup

a selection of artisan breads & crostini

15

antipasto platter

locally sourced cured meats & pate, marinated olives

peperoncini, roasted peppers

pickled & preserved vegetables

roasted garlic, gherkins

artisan breads & crackers

26

mains

chef stefan's pasta

red wine chorizo sausage, mussels & clams
zesty tomato saffron broth
roasted peppers, scallions, fresh basil

17

summer vegetable risotto

grilled & sautéed seasonal vegetables
carnaroli rice, house made vegetable stock
roasted garlic, fresh parmesan cheese

16

north okanagan lamb chops

marinated with extra virgin rosemary infused olive oil
truffle dupis lentil strudel, spring mix lettuce
green olive, roasted garlic & shallot vinaigrette

18

polderside farms red bro chicken

½ roasted al forna chicken
caramelized walla walla onion & mustard seed compote
seasonal summer vegetables
daily mash, natural pan jus

19

arctic char

pan seared
sundried tomato myer lemon herb couscous
summer baby vegetables
roasted sweet corn red pepper chervil sauce

20

angus beef steak sandwich

spice rubbed
yam fries, house-made spiced ketchup
garlic toast, crispy onion rings
cabernet-merlot compote butter

22

perfect endings

chai tea brulee

cinnamon ice cream & chocolate tuile

7

espresso chocolate cheesecake

wild berry compote

8

ice cream or sorbet trio

chef's favorites – ask your server for today's flavours

7

cheese board

local artisan cheese, fruit & savory bread, crisps

4oz 16

6oz 19

8oz 21

beverages

coffee, tea

2

espresso

3

café latte

4

nature's pop

3