

Dine Around & Stay In Town

DINNER \$60

FIRST COURSE

FORAGED & FARMED SALAD ^{GF}

roasted beets, Haltwhistle fromage fraiche, pumpkin seed & popcorn crumble, black garlic vinaigrette

Suggested Pairing: Burrowing Owl 2019 Sauvignon Blanc, Okanagan Valley

ROASTED HUMBOLDT SQUID ^{GF}

bacon & prawn nduja, pickled vegetables, chicory salad, crispy nuts & seeds

Suggested Pairing: Kitsch 2017 Riesling, Esther's Block, Okanagan Valley

TOM YUM ^{GF}

winter squash, sweet onion, thai basil, cashew

Suggested Pairing: Stag's Hollow 2020 Albariño, Shuttleworth Creek Vineyard, Okanagan Falls

Four Winds Huftgold Pilsner, Delta 5.4%

MAIN COURSE

ROASTED WINTER SQUASH ^{GF}

oyster mushrooms, ancient grains, hazelnuts, kasu emulsion

Suggested Pairing: Tantalus 2018 Chardonnay, Okanagan Valley

SLOW BAKED LING COD BOUILLABAISSE ^{GF}

brandade, fennel, bok choy, marinated clams & mussels

Suggested Pairing: Da Silva 2020 Cor de Rosa, Rosé, Blenheim Hill Vineyard, Naramata Bench

BLACKENED CHICKEN ^{GF}

fresh masa croquette, jalapeño, coconut & ginger emulsion

Suggested Pairing: Black Hills 2019 Viognier, Okanagan Valley

BRANT LAKE 6OZ WAGYU BAVETTE ^{GF}

oyster mushrooms, salsa verde, beef jus

Suggested Pairing: Bartier Bros. Syrah 2018, Cerqueira Vineyard, Okanagan Valley

Steel & Oak Dark Lager, New Westminster 5.0%

DESSERT

CHEESECAKE

passionfruit, citrus

Suggested Pairing: La Stella Moscato d'Osoyoos 2019, Okanagan Valley

CHOCOLATE CARAMEL BAR

salted caramel, crème fraiche

Suggested Pairing: Stag's Hollow 2012 Hart, Port Style Wine, Okanagan Falls

THE Courtney Room

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LUNCH \$30

FIRST COURSE

FORAGED & FARMED SALAD ^{GF}

roasted beets, Haltwhistle fromage fraiche, pumpkin seed & popcorn crumble, black garlic vinaigrette

Suggested Pairing: Burrowing Owl 2019 Sauvignon Blanc, Okanagan Valley

TOM YUM ^{GF}

winter squash, sweet onion, thai basil, cashew

Suggested Pairing: Stag's Hollow Albariño 2020 Shuttleworth Creek Vineyard, Okanagan Falls

Four Winds Huftgold Pilsner, Delta 5.4%

MAIN COURSE

LING COD FISH & CHIPS ^{GF}

kosho emulsion, TCR slaw, kennebec fries

Suggested Pairing: Da Silva. Cor de Rosa 2020, Blenheim Hill Vineyard, Okanagan Valley

BLACKENED CHICKEN ^{GF}

duck fat potatoes, rustic greens, radish, chili mint verde

Suggested Pairing: Averill Creek 2018 Pinot Noir, Somenos, Cowichan Valley

HANDMADE CAVATELLI PASTA

winter herb pesto, pecorino DOP, walnuts

Suggested Pairing: Tantalus 2018 Chardonnay, Okanagan Valley

Steel & Oak Dark Lager, New Westminster 5.0%

DESSERT

CHEESECAKE

passionfruit, citrus

Suggested Pairing: La Stella Moscato d'Osoyoos 2019, Okanagan Valley

CHOCOLATE CARAMEL BAR

salted caramel, crème fraiche

Suggested Pairing: Stag's Hollow 2012 Hart, Port Style Wine, Okanagan Falls

THE Courtney Room