



THANKSGIVING MENU

The harvest. The bounty. The farmers.

\$69 FOR THREE COURSES
\$34 FOR THREE WINE PAIRINGS

AMBROSIA APPLE SOURDOUGH
Homemade cultured butter

APPETIZERS

FORAGED MUSHROOMS + NARAMATA HONEY

Caramelized onion foam, aged Gouda + brioche

21

Wine Pairing: Pinot Noir / Roche 'Texture', Naramata Bench 2018

13

BROWN BUTTER ROASTED PUMPKIN SOUP

Naramata walnut crumble

17

Wine Pairing: Viognier / Lariana, Osoyoos 2019

14

UNEARTHED FARM BEET SALAD

Walnut crumble, Tanto Latte ricotta,

Naramata vin cotto

19

Add Great Bear scallops 15

Wine Pairing: Albariño-Verdejo / Terravista Vineyards 'Fandango', Naramata Bench 2019

13

MAIN COURSE

ROSEBANK FARMS TURKEY BREAST

Caramelized Brussels sprouts, Robuchon potatoes, savoury milk bread pudding, roasted turkey gravy, Oregon grape jelly

Fun fact: Our turkeys are pasture raised and fed on wild

Oregon grapes.

40

Add foraged Chanterelle mushroom gravy 5

Seconds? 15

Wine Pairing: Cab Franc / Synchronesh 'Cachola Family Vineyard', OK Falls 2018

14

SLOW BRAISED ORGANIC BLUE GOOSE SHORT RIB

Elephant Island Stella cherry jus + Medley Organics potatoes

45

Add Great Bear scallops 15

Wine Pairing: Syrah-Viognier / Daydreamer 'Amelia', Naramata Bench 2018

15

WILD BC SABLEFISH

Roasted celery root, Naramata honey, black pepper + brown butter, brioche crumble

44

Wine Pairing: Chardonnay / Coolshanagh, Naramata Bench 2016

15

FIELD + FOREST

Feast on vegetables of the moment

29

Add Great Bear scallops 15

Wine Pairing: Orange / Anthony Buchanan 'SNAFU', Skin Contact blend, Okanagan Valley 2019

13

DESSERT WINE PAIRING

Liquor Muscat / La Frenz

12