

DINING

HOUSE MADE NARAMATA APPLE SOURDOUGH

cultured butter, seasonal vegetable spread

21

WARM CHEESE GOUGERES

15

CURED AND SMOKED STEELHEAD

crème fraîche, shallot dressing

29

SCALLOP CRUDO

apple vinaigrette, pickled things

29

BEEF TARTARE

apple vinaigrette, pickled things

33

DUCK LIVER PARFAIT

orchard fruit, brioche

29

HOUSEMADE CHEESE AND SPRING ONION TART

butter pastry, wild greens, verjus emulsion

27

LOCAL CHEESES

3 selections of cheese, Naramata fruits, sourdough crackers

33

CHARCUTERIE BOARD

sweet and sour mustard, Okanagan fruit

33

CHEESE AND CHARCUTERIE BOARD

pickled mustard, seasonal fruit preserve, house made crackers

41

DESSERTS

ETON MESS

crispy meringue, Chantilly cream, seasonal fruit

12

LIZ'S ICE CREAM SUNDAE, BC SPELT FLOUR SHORTBREAD

flavours change with the season

12

MILK CHOCOLATE AND WHISKEY TRUFFLES

Merroir milk, local whiskey

10

APRÈS DIGESTIFS

SWEET & FORTIFIED WINES

Elephant Island 'Stella Port' N.V., Naramata Bench	14 / 2 oz
CedarCreek 'Reserve' Riesling Icewine 2017, Okanagan Valley	18 / 2 oz
Quails' Gate 'Optima' Late Harvest 2017, West Kelowna	12 / 2 oz
La Frenz 'Liqueur Muscat' N.V., Naramata Bench	12 / 2 oz
La Stella 'Moscato d'Osoyoos' 2019, Osoyoos	12 / 3 oz

DIGESTIFS

	SGL	DBL
Odd Society Spirits Mia Amato Amaro	8	14
Bitter with flavours of dark chocolate, orange, plum, nut & mint, in a sweet finish		
Esquimalt Wine Company Kina-Rouge	9	15
Wine and fortified blueberry juice base, with balanced and complex botanicals		
The Woods Nocino	8	14
Rich texture, sweet and nutty, hints of spice, coffee backbone, and orange top notes		

WHISKY

Legend Distilling Wyatt Blended Whisky	13	20
Sweet toasted grain, hazelnut, orange, rye spice, molasses, burnt sugar, and vanilla, with medium body		
Arbutus Distillery Canadian Single Malt Whisky 3YR	9	16
Pear, milk chocolate and vanilla, with viscous and round texture		