



SAMPLE DINNER GROUPS MENU

TO START

FIELD AND FOREST

Our fromage frais, harvested forageables, Farmers fruit, Naramata walnuts

or

PACIFIC SCALLOP CRUDO

Seasonal fruit vinaigrette, orchard apples, pickled shallots

or

BEEF TARTARE

Minette's black garlic, our red wine vinegar, fermented chips

MAIN

63 ACRES BEEF 'BUTCHER'S CUT'

Seasonal vegetables, roasted fingerling potatoes, Naramata red wine sauce

or

PACIFIC HALIBUT

Kelp and Chardonnay broth, celery roots and hearts, wild things

or

UNEARTHED FARMS HERITAGE CORN

"WTF" mushrooms, charred sweet onion, Agassiz hazelnuts

TO FINISH

ORCHARD FRUIT TART

Butter puff, frangipane, orchard fruit jam, ice cream

or

LOCAL CHEESE

Creek & Gully apple preserve, warm brioche, sourdough cracker

Due to the hyper local, hyper seasonal nature of our food please note that this menu is subject to change up to and including the week of the event.