

WARAMATA INN

Dinner Menu \$79

TO START

Asparagus Soup

Toasted Seeds, Tarragon Oil

or

Beet Salad

Beet Purée, House-Made Ricotta, Crispy Quinoa

or

Grass Fed Beef Tartare

Pickles, Black Garlic, Toasted Brioche, Egg Yolk

MAINS

Slow Braised BC Grass-Fed Beef Short Rib

Sunchoke Purée, Localmotive New Potatoes,
Broccoli, Blackcurrant Jus

or

Two Rivers Chicken Supreme

Localmotive Asparagus, Local Morels,
Parisian Gnocchi, Chicken Jus

or

Seared Steelhead Trout

Fennel, Cherry Tomatoes, Vancouver Island Manilla Clams,
White Wine Butter Sauce

Add On

Seared Hokkaido Scallops (3) \$12

or

Poached Spot Prawns (4) \$16

TO FINISH

Blueberry Posset

Foraged Spruce Tip Meringue, Almond Crumble,
Sheringham Gin & Klassen Farms Blueberry Granita

or

Rhubarb

Shortcake, Hibiscus Syrup, Lime Whip

or

Chocolate

House made, Plot Twist Serrano Ice Cream,
Cocoa Nib Glace, Port Jelly, Walnut Crumble

Sommelier Curated Wine Pairing \$49