

STARTERS

WILD MUSHROOM FRY BREAD

LOCALLY SOURCED MUSHROOMS, ROASTED GARLIC CREAM SAUCE, CONFIT SHALLOT, CRISPY BACON ON HOUSE MADE BANNOCK, TRUFFLE OIL, SHAVED GRANA PADANO.

GRILLED CHEESE & SMOKED TOMATO SOUP

MELTED GRUYERE, ON GOLDEN BROWNED BAGUETTE, SMOKED TOMATO SOUP, BASIL

HONEY ROASTED BEET SALAD

HONEY ROASTED BEETS, SWEET POTATOES. CANDIED WALNUTS, GOAT CHEESE, HOUSE MADE HONEY VINAIGRETTE.

SEARED SCALLOP & PROSCIUTTO WRAPPED PRAWNS \$19.00

SEARED SCALLOP, WITH CRISPY PROSCIUTTO WRAPPED PRAWNS, GARLIC CREAM SAUCE. ROASTED RED PEPPER OIL.

MAINS

SEARED CHICKEN & SWEET \$32.00 POTATO GNOCCHI

SEARED SUPREME CHICKEN, FRESH GNOCCHI IN A GARLIC SWEET POTATO FLORENTINE CREAM SAUCE.

PAN SEARED ARTIC CHAR \$34.00 & SMOKED BACON RISOTTO

PAN SEARED ARTIC CHAR, SMOKED BACON & PRESERVED LEMON RISOTTO, SWISS CHARD, MAPLE HERB GLAZE.

WILD MUSHROOM

\$26.00 **BOLOGNESE**

LOCALLY SOURCED WILD MUSHROOM BOLOGNESE, FRESH CAMPANELLI PASTA FROM OKANAGAN PASTA COMPANY, BASIL OIL, WHIPPED HERB & RICOTTA CHEESE.

TOWER RIBS AND CORN

BREAD \$44.00 FULL RACK

HOUSE MADE DOUBLE GLAZED BBQ PORK RIBS, HEARTY BAKED BEANS, SWEATED KALE, FRESHLY BAKED CORN BREAD.

50Z GRILLED BEEF TENDERLOIN & CRISPY POTATO CROQUETTES

FRIED PANKO CRUSTED WHIPPED GARLIC CROQUETTES, ROASTED TRI-COLORED CARROTS & PARSNIP, RED WINE DEMI, TOASTED GARLIC.

\$42.00

\$36.00 HALF RACK

DESSERTS

\$17.00

\$16.00

\$17.00

HOUSE MADE PUMPKIN WHOOPIES!

SPICE WHOOPIE CAKE, PUMPKIN CREAM CHEESE MOUSSE, APPLE CIDER CARAMEL SAUCE.

FRIED PEACH PIES

HOUSE MADE FRIED PEACH PIES, WARM SUGAR GLAZE, VANILLA GELATO, BOURBON CARAMEL SAUCE.

AFFOGATO AL CAFFE CUP

ITALIAN GELATO, ESPRESSO & AMARETTO SYRUP, WHIP CREAM, TOASTED ALMONDS, ITALIAN COOKIES, SHAVED CHOCOLATE.

All Dessert are made in house





LOCALLY SOURCED FRESH INGREDENTS



