

CHEF'S MENU

Summer Tasting Menu #2

HEIRLOOM TOMATOES

dungeness crab, cucumber, dill panna cotta, crab aioli,
frisée, watercress

*Culmina 'Unicus' Gruner Veltliner 2016
Golden Mile, British Columbia*



PORCINI & PARMESAN POTATO GNOCCHI

chanterelles, english peas, truffle, parmesan espuma,
toasted macadamia nuts

*Summerhill 'Spadefoot Toad' Sangiovese 2012
Oliver, British Columbia*



PEACE COUNTRY LAMB DUO

zatar crusted loin, 36 hour sous vide neck, eggplant, swiss
chard, olive jus

*Similkameen Collective Syrah/Viognier 2014
Similkameen Valley, British Columbia*



CHERRY, ALMOND & MEZCAL

mezcal cream, almond butter, cherry compote, meringue,
candied almonds

*Burrowing Owl 'Coruja' N/V
Black Sage Bench, British Columbia*

*Sommelier Selection
Wine Pairing Supplement \$85*

