

waterfrontwines

Appetizers & Tapas-Style

Pakora Battered Calamari Lime & Chili Aioli Pickled Carrot, Cucumber & Fresh Cilantro	12
Tuscan Braised Pork Cheeks , Kootenay Alpine Cheese stuffed Cappelletti Almond Sauce, Pancetta Crumb	13
Pomme Frites Lemon Pepper Mayo	7
Assorted Cheese Plate (ask for our daily selection)	15
Olives for Snacking	6
Pan Seared Quadra Island Scallops , Crab Apple Puree, Winter Greens Housemade Salciccia Sausage Vinaigrette	15
Tapas Plate Olives, Pickled Vegetables, Housemade Hummus, Toasted Almonds Add Happy Days Chèvre Spread with Red Wine Caramelized Onion for \$3.50 Add 1oz Cheese for \$3.50	9
Big Dry Cider Braised Crispy Pork Belly , Apple Mustard, Plums	12
Potted Foie Gras , Cedar creek Gewürztraminer Jelly, Fresh Bread	13
House Smoked Wild Salmon , Shaved Radishes, Herb & Caper Vinaigrette	12
Sweetbread Ragout , Red wine Jus, Caramelized Cauliflower, Pickled Mushrooms	12
Marinated Beet Salad Happy Days Chèvre, Almond & Arugula Pesto Green City Acres Greens	11
Our Daily Soup	9
Fresh Shucked Oysters Mignonette and Fresh Lemon	½ Dozen 13 Dozen 25
Our Caesar Salad	9

Main Courses

Local Rainbow Trout Filet with Artichokes and Meyer Lemon	27
Spinach Risotto, Tomato and Sherry Sauce	
Grilled Peppercorn Crusted Heritage Angus Flat Iron	27
Fork Mashed Sweet Life Farms Sieglinde Potatoes, Sauce Bordelaise	
Roasted Elk with Juniper	30
Farro 'Risotto' with Peas & Carrots, Okanagan Spirits Aquavit Jus	
Tamarind Braised Heritage Angus Beef Cheeks	28
Yam and Potato Rosti, Green Papaya, Spiced Peanuts	
Handmade Tortellini stuffed with Smoked Triple Island Gouda, Leek and Tomato	24
Wilted Greens, Chickpea and Rosemary Sauce	
Yarrow Meadows Duck Breast	27
Bacon and Lobster Mushroom Bread Pudding, Fall Vegetables, Fino Sherry Jus	

Our comfort food is made with fresh, seasonal Okanagan flavours,
international influences and hand-made care.

Executive Chef: Mark Filatow