

APPETIZERS

Celeriac Soup | 10

parmesan gougère, truffled celeriac foam

Textures of Okanagan Beet | 15

Carmelis' goat cheese, leek ash, arugula
blood orange vinaigrette

Suggested Pairing: 50th Parallel Estate 2018 Pinot Gris

Roasted Wild Mushrooms | 17

thyme, truffle Gouda custard, fried shallots
house-made sourdough, micro greens, noble tonic xo

Suggested Pairing: 50th Parallel Estate 2017 Riesling

Crispy Duck Wings | 18

yuzu-ginger glaze, green onion
sesame seeds, black garlic aioli

Suggested Pairing: 50th Parallel Estate 2017 Gewurtztraminer

Dungeness Crabcakes | 24

celeriac and apple slaw, tartar sauce

Suggested Pairing: 50th Parallel Estate 2017 Pinot Gris

Cache Creek Beef Tartare | 20

yolk gel, marrow aioli, pickled mustard seeds
micro arugula, crostini

Suggested Pairing: 50th Parallel Estate 2016 Pinot Noir

Pan-Seared Digby Scallops | 22

miso-glazed pork belly, butternut squash puree
pickled garden kabocha, spiced apple foam

Suggested Pairing: 50th Parallel Estate 2017 Gewurtztraminer

Local Charcuterie Board | 27

chef's selection of cheeses and cured meats, garden pickles
mostarda, port-braised figs, Arlo's honey, house crackers

Suggested Pairing: 50th Parallel Estate 2018 Rosé

SMALL BITES

Half Dozen Kusshi Oysters | 18

mignonette

Hand-cut Frites | 8

roasted garlic aioli, house ketchup

Popcorn | 4

truffle oil, Vancouver Island flake sea salt

Warm Olives + Bread | 8

marinated olives, various house-made breads, tomato jam

18% gratuity applies for groups of 8 or more