

TK

FOOD MENU

Food will come out at different times - we strongly encourage you share with your table for best experience and opportunity to taste the bounty of the Okanagan.



Bread Herb Focaccia, Extra Virgin Olive Oil, Aged Balsamic Reduction	\$12
Stracciatella Cherry Compote, Herb Oil, Grilled Focaccia	\$22
Seacuterie Local Seafood Conserva, Smoked Salmon, Maple Candied Salmon, Smoked Salmon Mousse with Feature Accompaniments	\$45
Squid Fried Humbolt Squid, Orange, Sumac Paprika Yogurt, Dill, Fennel Pollen	\$25
Beetroot Grilled Haloumi, Roasted Beets, Salad Greens, Honey Roasted Pistachio, Balsamic Pomegranate Dressing	\$24
Carrots Coffee Roasted Carrots, Zhoug, Cashew Ajo Blanco, Pickled & Crispy Onion	\$22
Potato Heritage Potato Pavé, Duck Fat, Miso Garlic Aioli, Nori Powder	\$18
Gnocchi Ricotta Gnocchi, Locally Cultivated & Wild Mushrooms, Poached Egg, Parmesan Cream, Truffle Oil	\$28
Bo Ssam Pulled Pork Shoulder, Lettuce Bibs, Kimchi, Sticky Rice, Ginger Scallion Sauce, Ssam Sauce	\$38
Rum Baba Brioche, Rum Syrup, Chantilly Cream	\$12
*Chef's Tasting Menu Ask your server about Chef's Choice, an on- and off-the-menu tasting experience.	MP

Executive Chef Tristan Bunkowski | General Manager Joey Dicaire

Menu prices do not include applicable taxes.

Automatic gratuity of 20% applies to parties of 6 or more guests.