

wild.apple  
wine country cuisine

wednesday, January 18th - Sunday, February 5th

3 course lunch & dinner menus

\$15

11am - 2pm

roasted apple fennel soup

rosemary crème fraiche

suggested pairing: *pacific breeze chardonnay*

or

field lettuce salad

happy day's goats cheese, tomatoes, fresh fruit,  
vegetable garnish, preserved yellow plum & basil vinaigrette

suggested pairing: *sandhill sauvignon blanc*

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cobb salad wrap

iceberg lettuce, tomato, crisp bacon, roasted chicken breast,  
hard-boiled egg, avocado, roquefort cheese,  
red wine vinaigrette, whole wheat flour tortillas

suggested pairing: *pentâge gewürztraminer* or *ok springs 1516*

or

chef bernard's crispy duck leg confit

citrus quinoa salad, spinach, house-spiced walnuts, fig essence

suggested pairing: *pentâge sauvignon semillion* or  
*pentâge hiatus*

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preserved local cherry sticky toffee pudding

white chocolate pistachio ice cream, praline nut cookie

suggested pairing: *inniskillian vidal ice wine*

or

bc artisan cheese plate

your choice of one cheese, wild flower honey,  
stone fruit preserve, walnuts, fruit & nut crostini

suggested pairing: *hester creek late harvest pinot blanc*

\$35

5pm - 10pm

roasted apple fennel soup

rosemary crème fraiche

suggested pairing: *pacific breeze chardonnay*

or

field lettuce salad

happy day's goats cheese, tomatoes, fresh fruit,  
vegetable garnish, preserved yellow plum & basil vinaigrette

suggested pairing: *sandhill sauvignon blanc*

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braised peace country lamb, white bean stew

minted squash, confit shallots, fig anise artisan bread

suggested pairing: *pentâge syrah*

or

pan seared star anise infused wild salmon

chive potato cake, glazed heritage carrots,  
savoy cabbage leek sauté

suggested pairing: *pentâge sauvignon semillion*

or

chef bernard's crispy duck leg confit

roasted potatoes, wilted greens, cherry gastric,  
caramelized root vegetables

suggested pairing: *pentâge hiatus*

~

preserved local cherry sticky toffee pudding

white chocolate pistachio ice cream, praline nut cookie

suggested pairing: *inniskillian vidal ice wine*

or

bc artisan cheese plate

your choice of one cheese, wild flower honey,  
stone fruit preserve, walnuts, fruit & nut crostini

suggested pairing: *hester creek late harvest pinot blanc*

Wine & Dine  
THOMPSON / OKANAGAN

*sip, savour & save*

dine in only  
reservations recommended