

SMALL PLATES

Estate Fries 14

Soubise, Tarragon, Parsley, Parmesan
2024 Brut +16

Pork Belly Bao Buns 19

Kimchi, 5 Spice Hoisin, Kewpie Mayo, Cilantro
2022 Reserve Pinot Noir +22

Stone Fruit Crostini 19

Peach, Tomato, Basil Oil, Balsamic
2025 Rosé of Pinot Noir +16

Three Cheese Sage Dip 21

Pomegranate Molasses, Brown Butter, Parmesan
2021 Reserve Chardonnay +22

LARGE PLATES

Tempeh Noodle Bowl 24

Sesame Ginger Dressing, Rice Noodles, Edamame, Carrot, Cucumber, Roasted Cashews
2024 Viognier +16

Togarashi Chicken Sandwich 24

Kewpie Hoisin Slaw, Brioche Bun, Seasonal Side Salad
2020 Estate Chardonnay +16

Prawns & Chorizo 26

Linguine, Roasted Red Pepper, Prawn Bisque, Herb Pangrattato
2022 Atelier Chardonnay +23

The Deli 35

Cured Meats, Local Cheeses, Estate Made South Okanagan Preserves

Rose Petal Crème Brûlée 14

Candied Rose Petals, Caramelized Sugar

JOSHUA BAUERLEIN

ESTATE CHEF

Proudly Showcasing:

Cod Fathers Seafood, Two Rivers Meats, LocalMotive Farms