



STARTERS

Bread

house-made focaccia, sea-salted butter, olive oil, balsamic

\$10

Warm Olives

marinated Mediterranean olives, rosemary, confit garlic, lemon zest

\$14

Suggested Wine Pairing: Burrowing Owl Estate 2017 Cabernet Franc

Daily Soup

seasonally inspired

\$14

Suggested Wine Pairing: Server recommendation

Beet Salad

Plot Twist Farms beet salad, shaved radish, greens, beet puree, goats' cheese brûlée, espresso praline

\$29

Suggested Wine Pairing: Burrowing Owl Estate Winery 2021 Sauvignon Blanc

Romaine Salad

romaine heart, lemon & garlic emulsion, crispy parmesan, manchego, seed crunch, crisp prosciutto

\$29

Suggested Wine Pairing: Burrowing Owl Estate Winery 2020 Viognier

Beef Carpaccio

parmesan, pickled grapes, smoked grape emulsion, sourdough crotons

\$30

Suggested Wine Pairing: Burrowing Owl Estate Winery 2018 Cabernet Franc

Pan Seared Scallops

butternut squash, poached pears, pear puree, walnut gremolata

Suggested Wine Pairing: Burrowing Owl Estate 2020 Chardonnay

\$32

Charcuterie

house-cured daily meat selection, local artisan cheeses, house pickles, local honey, caramelized nuts, crostini, house-made focaccia

\$33

Suggested Wine Pairing: Burrowing Owl Estate Winery 2018 Athene



MAIN COURSES

Ahi Tuna

seared ahi tuna, sweet pepper & caper confit, chickpea puree, spinach cavatelli, corn fried pickled shishito peppers

\$48

Suggested Wine Pairing: Burrowing Owl Estate Winery 2021 Sauvignon Blanc

Duck Breast

Fraser Valley duck breast, laminated potato fondant, charred cabbage, pickled mustard seed, preserved black currant jus

\$48

Suggested Wine Pairing: Burrowing Owl Estate Winery 2021 Pinot Noir

Chicken Breast

seared mascarpone polenta, double-smoked lardon, broccolini, slow-cooked carrots, green peppercorn cream

\$46

Suggested Wine Pairing: Burrowing Owl Estate Winery 2020 Viognier

Grilled Beef Striploin

potato puree, wilted greens, onion soubise, crisp onion rings, pickled onions, roasted mushrooms, red wine jus,

\$58

Suggested Wine Pairing: Burrowing Owl Estate Winery 2017 Meritage

Charred Cabbage

spiced charred cabbage, cashew tofu purée, green onions, roasted cashews

\$38

Suggested Wine Pairing: Burrowing Owl Estate Winery 2019 Cabernet Sauvignon

Enhance Your Meal by Adding

Vegetables **\$12**

Herb-roasted potatoes **\$12**

Please notify your server of any allergies or dietary restrictions.