



First Course

Albacore Tuna Cruda

Amazia Farms Cucumber & Shishito, Pickled Asparagus
Smoked Tofu, Housemade Miso

Suggested Pairing: Culmina, Gruner Veltliner 2017, Oliver

Main Course

Grilled Cheamview Heritage Pork Tomahawk
Smoky Potato Mash, Green Croft Broccolini, Wise Earth Carrots
Rye Tempura Torpedo Onion, Early Peach BBQ Sauce
Smoky Pork Jus

Suggested Pairing: La Stella, Fortissimo, 2016, Osoyoos

Dessert

Old Meadows Farms Black Berry Tart
Wild Sumac Curd, Lemon Verbena Streusel
Blackberry & Anise Hyssop Gelée
Lemon Verbena Ice Cream

Suggested: Clos Du Soleil, Saturn, 2014, Similkameen Valley

*Dinner @ \$55/person
(excluding wine pairings)*



Menu Design by Mark Filatow, Executive Chef/Sommelier
'Jimmy' James McKenzie, Restaurant Chef