

TO CELEBRATE FOOD DAY CANADA 2017
EXECUTIVE CHEF BROCK BOWES , CHEF DE CUISINE ROBYN SIGURDSON
AND SOUS CHEF ALEX KLUDASH PRESENT...

STARTER

HALIBUT CHEEK CEVICHE

WISE EARTH FARM SPROUTED GRAINS, MIZUNA GREENS, BONNIE'S RADISHES
OSOYOOS CHERRY VINAIGRETTE
\$16

MAVERICK ESTATE WINERY "ELLA" ROSE BRUT
GLS \$15 ~ BTL \$65

THE CODFATHERS

JON CROFTS OF CODFATHERS SEAFOOD MARKET HAND SELECTS OUR FISH...

MAPLE FLAKE CRUSTED BC SOCKEYE SALMON

EVERYTHING GREEN ORGANICS HEIRLOOM CARROTS, COLLARD GREENS
TOASTED WALNUTS, OKANAGAN SPIRITS GIN AIOLI
\$32

2013 CASSINI CELLARS CHARDONNAY
6OZ \$14.5 ~ 9OZ \$21.5 ~BTL \$60

THE BUTCHERS CUT

INSPIRED FROM OUR PASSIONATE MEAT PURVEYORS

WILD MOON ORGANICS PORK TOMAHAWK CHOP

PORCHETTA DI TESTA, MEDLEY ORGANICS POTATO TORCHON
ROASTED SIMILKAMEEN CORN, SUMMER SQUASH
LE PETIT CLOS FARM APRICOT PEPPERONATA
\$36

2013 STAG'S HOLLOW TEMPRANILLO
6OZ \$13.5 ~ 9OZ \$20.25 ~BTL \$56

DESSERT

RED HAVEN PEACH SUNDAE

HAZELNUT BUTTER, WHITE CHOCOLATE GEL
\$14

QUAILS' GATE "OPTIMA" LATE HARVEST
2OZ \$12



#FoodDayCanada