

from scratch

A Mountain Kitchen 

Today is Food Day Canada!



We take our hats off to the wonderful suppliers who live in this beautiful valley of ours – *Edibles Organic Farm, Beeland, J2 Ranch, Patti's Greenhouse, Downey Family Farm, Quack Me Up Farm, Kootenay Alpine Meadows Dairy & Hopkins Harvest.*
It's their quality of ingredients that allows us to create fabulous dishes for you to enjoy!

BC Wine of the Day – from Road 13 Vineyards from Oliver

This vineyard is our version of heaven on earth. These fabulous wines are created in part of the Okanagan surrounded by breath-taking views & clean air.

2016 Honest John's Rose - a vibrant pink in colour and has an intense and complex nose filled with sweet aromas of strawberry, grapefruit, watermelon, & hints of apricot. These flavours continue strongly onto the palate where there are juicy strawberry & cherry notes framed in a rich, mouth-filling palate with a long, clean, elegant finish. Quite a blend; 54% Merlot 24% Pinot Noir 10% Gamay Noir 5% Viognier 2% Syrah 1% Cabernet Franc. 7.25 per glass / 34.95 per bottle

Carrot & Ginger Soup 6.95

Pureed to perfection!

BC Oysters 15.95

RAW Kusshi oysters from the west coast...sweet & small; served with a shallot vinaigrette & our fresh baked bread

'All Things Valley' Salad 14.95

Edible Acres greens, heirloom tomatoes, cucumber, organic radish, fresh herbs & Nostrala cheese from Creston served with our herb vinaigrette

Creston Duck Breast 28.95

Wood oven roasted served with 'bubble and squeak' aka: potato cake & a huckleberry jus

Lamb Shank 26.95

Braised, served with roasted parsnips, garlic mash & a rosemary red wine sauce

Pavlova with Summer Berries 8.95

MMMMMMMMMMMM...meringue, whipped cream & fruit compote! Big enough to share!