

# TERRACE RESTAURANT

## Poached Wild Shrimp 18

BC seaweed broth, smoked crème fraîche, shiso

*Suggested pairing: 2017 Terroir Collection Chardonnay*

## Roasted Mushrooms & Rye Toast 17

black garlic, aged gouda, thyme

*Suggested pairing: 2017 Reserve Pinot Noir*

## Fresh Cheese With Okanagan Fruits 14

West Kelowna nuts, estate honey, varietal garden herbs

*Suggested pairing: 2018 Terroir Viognier*

## Our Charcuterie & BC Cheese 18

selected daily, estate made garnishes, warm bread

*Suggested pairing: 2018 Terroir Collection Rosé*

## Okanagan Game Hen 34

sprouted rye berries, morels, tarragon & foie jus

*Suggested pairing: 2013 Quatrain*

## Day Boat Halibut 36

dill glazed potatoes, summer carrots, coriander

*Suggested pairing: 2017 Perpetua*

## Roasted BC Octopus & Scallops 35

espelette sausage, caramelized scallop broth, summer squash

*Suggested pairing: 2018 Terroir Collection Sauvignon Blanc - Semillon*

## Fresh Made Tyner Durum Wheat Orecchiette 30

wild mushrooms, black pepper & garlic, Triple Island parmesan

*Suggested pairing: 2017 Prospectus*

## Natural Cache Creek Beef Striploin Dinner for Two 120

seasonal sides, roasted mushrooms, bordelaise

*Suggested pairing: 2013 Compendium*