

DINE OUT 2026 • DINNER

\$70 PER GUEST • THREE-COURSE MENU

SOMMELIER WINE PAIRING *add \$58*

APPETIZER

CAVIAR & CHIPS

Potato pavé, herring caviar, queso crème fraîche
Upgrade to White Sturgeon caviar +\$15

WINE PAIRING:

Bella 'King Vineyard' • Chardonnay – Okanagan, BC • 5 oz

or

VEG LIME SHOOTER

Heart of palm, pickled liquid, chalaca

WINE PAIRING:

Scout Vineyard • Riesling – Similkameen, BC • 5 oz

or

NIKKEI NIGIRI

Crab causa, albacore nigiri, smoked prawn causa, sockeye nigiri

WINE PAIRING:

Franca Estate Winery • Riesling – Okanagan, BC • 5 oz

or

SASHIMI SALAD

Sockeye salmon, albacore tuna, Thai mandarin vinaigrette, crispy kataifi, masago

WINE PAIRING:

Lunessence • Field White blend – Okanagan, BC • 5 oz

or

BEEF TARTARE

Tartare emulsion, horseradish aioli, quail egg, focaccia

WINE PAIRING:

Lock & Worth • Merlot – Okanagan, BC • 5 oz

MAIN

HALIBUT SUDADO

Sudado sauce, roasted choclo purée, seasonal vegetables

WINE PAIRING:

Church & State • Pinot Gris – Okanagan, BC • 5 oz

or

PORK & SCALLOPS

Crispy pork belly, Hokkaido scallop, potato salad, cilantro-cauliflower coulis

WINE PAIRING:

Franca Estate Winery • Pinot Noir – Okanagan, BC • 5 oz

or

TRADITIONAL LOMO SALTADO

Angus Choice filet mignon, saltado reduction, Roma tomato, red onion, Peruvian rice, crispy frites

WINE PAIRING:

Bench 1775 • Cab Sauvignon/Syrah – Okanagan, BC • 5 oz

DESSERT

DULCE DE LECHE FLAN

Fresh fruit, dulce de leche

WINE PAIRING:

Bench 1775 'Whistler Icewine' • Late Harvest Riesling Summerland, BC • 2 oz

or

PICARONES

Yam and butternut squash doughnuts, spiced syrup, lucuma ice cream

WINE PAIRING:

Bench 1775 'Whistler Icewine' • Late Harvest Riesling Summerland, BC • 2 oz

DINE OUT 2026 • LUNCH

\$40 PER GUEST • THREE-COURSE MENU

SOMMELIER WINE PAIRING *add \$42*

APPETIZER

SASHIMI SALAD

Sockeye salmon, albacore tuna, Thai mandarin vinaigrette, crispy kataifi, masago

Add 2 oz hamachi +\$8

WINE PAIRING:

Franca Estate Winery • Riesling – Okanagan, BC • 5 oz

or

BEET SALAD

Beet purée, watermelon radish, crispy quinoa, queso crème fraîche

WINE PAIRING:

Da Silva • Chenin Blanc – Okanagan, BC • 5 oz

MAIN

ZUKE DON

Sockeye salmon, avocado, daikon, ōba leaf, wasabi, ponzu

WINE PAIRING:

Lake Breeze • Pinot Blanc – Okanagan, BC • 5 oz

or

AJÍ AMARILLO MUSSELS

Salt Spring Island mussels, ají amarillo sauce, grilled lemon, house focaccia

WINE PAIRING:

Little Engine 'Elevation' • Chardonnay – Okanagan, BC • 5 oz

DESSERT

DULCE DE LECHE FLAN

Fresh fruit, dulce de leche

WINE PAIRING:

Bench 1775 'Whistler Icewine' • Late Harvest Riesling – Summerland, BC • 2 oz

or

SORBET

Daily selection

WINE PAIRING:

Bench 1775 'Whistler Icewine' • Late Harvest Riesling – Summerland, BC • 2 oz