

# TERRACE RESTAURANT

## Our Charcuterie & BC Cheese 40

three meats, three cheeses, estate honey, relish, warm baguette

*Suggested pairing: 2018 Terroir Collection Rosé*

## Unearthed Farms Kale & Apple 16

Carmeli's feta, estate apricot pepper jam, puffed grains

*Suggested pairing: 2018 Reserve Riesling*

## Potato Toast & Roasted Mushrooms 17

crispy ham hock, arugula, fried egg

*Suggested pairing: 2018 Reserve Pinot Gris*

## Grass-Fed Organic Milk Fresh Cheese 15

semolina focaccia, estate honey & varietal garden herbs, strawberry rhubarb, espelette oil

*Suggested pairing: 2018 Terroir Collection Rosé*

## Okanagan Asparagus 15

sunchoke chips, tarragon and lovage, preserved garlic scape aioli

*Suggested pairing: 2018 Reserve Sauvignon Blanc*

## Triple Cooked Kennebec Pommes Frites 12

oak vinegar, caramelized garlic mayonnaise

*Suggested pairing: EXhilarat!on Brut*

## Fresh Made Tyner Durum Wheat Spaghetti 27

wild mushrooms, asparagus, aged goat gouda

*Suggested pairing: 2017 Reserve Pinot Noir*

## Fresh Made Tyner Durum Wheat Orecchiette 29

Salt Spring clams, calabrian chili & pork ragout, basil

*Suggested pairing: 2016 Perpetua*

## Dry Aged Brisket Burger & Triple Cooked Frites 26

terrace pickles, aged gouda, double smoked bacon, sesame bun

*Suggested pairing: 2017 Reserve Meritage*

## Catch of the Day 33

new potato & celery root salad, gem lettuce, dill butter

*Suggested pairing: 2017 Terroir Collection Chardonnay*

## Wild Side Stripe Shrimp 32

guanciale, white beans & asparagus, cilantro

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