

THREE COURSE DINNER MENU | 85 PER GUEST  
ADD ENHANCED WINE PAIRINGS, LEGACY & TERROIR +20

Saturday, October 26th, 2024

FOR THE TABLE

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Estate Cheese & Charcuterie *compote & relish, grilled bread & crackers* +42

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Roasted Kuri Squash & Brussel Sprout “Caesar”

*goat cheese fritter, lemon basil vinaigrette*

2022 RESERVE ROSÉ

Pan Seared Yarrow Meadows Duck Breast in Jus

*chanterelle leek perogies & truffle crème fraîche*

*caraway & duck confit choucroute au beurre*

2020 TERRACE SERIES MERITAGE

Warm Crab Apple Bread Pudding

*Okanagan ginger ice cream*

2021 FRTIZI'S VINEYARD RIESLING

THE RESTAURANT | OKANAGAN VALLEY

John Wight, *Restaurant Sous Chef* | Heather Brumwell, *Restaurant Chef de Cuisine*