

TWO COURSE LUNCH MENU | 60 PER GUEST
ADD ENHANCED WINE PAIRINGS, LEGACY & TERROIR +20

FOR THE TABLE

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

Winter Squash Bisque & Salad

savoury bread pudding, squash confit, granny smith apple

2023 RESERVE ROSÉ

enhanced pairing

2022 TERRACE SAUVIGNON BLANC-SEMILLON +10

North Valley Chicken in Mustard Jus

buttermilk potato gratin, mulled red cabbage

2021 JAGGED ROCK VINEYARD SYRAH

enhanced pairing

2011 LEGACY COLLECTION QUATRIN +10

Warm Sticky Toffee Pudding +15

salted caramel cream, hazelnut brittle

2022 RESERVE COLLECTION PINOT BLANC +10

OCULUS SIGNATURE FINISH

2020 OCULUS 2 OZ POUR

+32

THE RESTAURANT | OKANAGAN VALLEY

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