

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

King Oyster Mushroom Risotto & Beetroot Salad

warm goat cheese, arugula, pink lady apple

2021 RESERVE COLLECTION CHARDONNAY

enhanced pairing

2022 LEGACY COLLECTION PERPETUA +10

Stave Smoked Pork Loin in Mustard Jus

roasted Medley Organics baby potatoes, sauerkraut

2021 JAGGED ROCK VINEYARD SYRAH

enhanced pairing

2013 LEGACY COLLECTION QUATRIN +10

Tonka Bean Crème Brûlée +15

crabapple jam, almond streusel, preserved cherry

2014 SILVER RANCH VINEYARD RIESLING ICEWINE +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*