

VINTNERS

taste around menu 2025

\$35

to start

roasted b.c. tomato soup (g) (v*)
pesto, parmesan

or

winter salad (g) (v) 18
mixed greens, roasted brussels sprouts, roasted butternut squash, red
cabbage, avocado, sunflower seeds, house made lime vinaigrette

main

b.c. sockeye salmon (g)
b.c. sourced wild sockeye salmon, grilled local vegetables,
baby potatoes, lemon cream sauce

pairings: S'Milka Rose 6oz (15\$) or Okanagan Springs Pale Ale 16oz (\$7.50)

or

homemade pork schnitzel
braised red cabbage, spaetzli, carrot, cranberry sauce

pairings: Sandhill Pinot Gris 6oz (\$13) or Vice & Virtue White Lie Pilsner 16oz (\$7.50)

dessert

warm apple tart
house made tart, whipped cream, caramel sauce

or

swiss chocolate mousse (g)
house made mousse, rum marinated strawberries