The Syilx People of the Okanagan Nation's approach to food is based on the creation stories of their culture.

the bear the fish the root the berry

The Four Food Chiefs are central: Skəmxist (Black Bear), Ntytykxw (Chinook Salmon), Speetlum (Bitterroot) and Seeya (Saskatoon Berry) are legendary.

SAINT VALENTINE'S DAY

\$75 per person | add \$35 for wine pairings

TO START

THE "HANGASHORE" PLATTER

duck confit croquette / berry wojape / juniper crusted bison skewer / seafood boudin blanc / trout rillette / oysters / saskatoon berry mignonette / fry bread & butter suggested wine pairing: maverick estate ella nv sparkling wine

TO FOLLOW

WHEN PIGS FLY

pork loin / slow cooked wild boar belly / freekeh apple mostarda / demi / broccolini suggested wine pairing: moon curser viognier

or

HALI & PRATIES

pan seared halibut / parsley potatoes / brussel sprouts / sunchoke chips / green beans / fennel / rosehip / foraged tea fume suggested wine pairing: liber farm chardonnay

SQUASH 'N SHROOMS

butternut squash purée / roasted squash bits / fried kale / king oyster mushrooms / pumpkin seed suggested wine pairing: maverick estate sauvignon blanc

BISON RIBYEYE 10 OZ + \$10

duck fat potatoes / hay roasted carrots / winter greens / mushrooms / spruce jus suggested wine pairing: nk'mip cellars talon

TO FINISH

CHEF CARL'S DESSERT TASTING PLATTER

suggested wine pairing: maverick estate winery reserve fortified wine



