

# VISTA 18

RESTAURANT + LOUNGE

## WINE + DINE 2-COURSES + BOTTLE OF WINE \$115 (PER 2 GUESTS)

---

### WINE

---

#### PROSECCO

pergolo, DOCG, Treviso, ITA

#### SAUVIGNON BLANC

mission hill family estate, Okanagan Valley, BC

#### PINOT GRIS

stag's hollow, Skaha Bench, BC

#### ROSÉ

gray monk, Okanagan Valley, BC

#### PINOT NOIR

red rooster, Similkameen Valley, BC

#### 'MONSTER CABS'

monster vineyards, Penticton, BC

*\*Varietals:* cab sauv/cab franc/merlot/malbec/petit verdot

---

### ENTRÉE

---

#### ROASTED VEGETABLE TORTE v/gf

tofu noodles, roasted red peppers, zucchini, beets, goat cheese crema, arugula pesto, chili tomato sauce

#### GRILLED KUTERRA STEELHEAD gf

chickpea fries, curried winter squash fricassée, turmeric pickled baby carrots + cucumbers

#### SESAME TUNA gfo

cauliflower wasabi purée, broccolini, korean chili hoisin sauce

#### SOUS-VIDE BERRYMAN'S PORK CHOP

yam gnocchi, sage brown butter, wild mushrooms, broccolini, calvados demi

---

### DESSERT

---

#### WAFFLE + CHEESECAKE

malted waffle, topical green tea cheesecake, fresh whipped cream, green tea dust

#### PEACHES + CREAM BOURBON BRÛLÉE

fruity cotton candy

#### TRUFFLE TASTER gfo

selection of milk, dark + white truffles

#### FRESH BAKED COOKIE + ICE CREAM SCOOP

**Cookie:** double chocolate, oatmeal raisin, white chocolate macadamia, or peanut butter

**Ice Cream:** made in-house, rotating selection

**gf** gluten friendly

**gfo** gluten friendly option

**v** vegetarian

Authentic · Local · Elevated