

VISTA 18

RESTAURANT + LOUNGE

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

WINE

PROSECCO

pergolo, DOCG, Treviso, ITA

RIESLING

gray monk, Okanagan Valley, BC

PINOT GRIS

poplar grove, Naramata Bench, BC

ROSÉ

gray monk, Okanagan Valley, BC

PINOT NOIR

red rooster, Similkameen Valley, BC

MERLOT

sandhill, Okanagan Valley, BC

ENTRÉE

ROASTED SPICED CAULIFLOWER v/gf

red pepper hummus, almond
raisin rice cake, marinated zucchini

GRILLED KUTERRA STEELHEAD gf

french lentil risotto, fennel salad,
lime yuzu dressing, yuzu pearls

BACON POACHED LING COD gf

winter squash potato pave,
leek cream, grilled leek medallions

PORK DUO gf

13 hour smoked pork belly, thinly sliced
sous vide pork loin, pear demi, buttermilk
cracked pepper potato croquettes, pear +
horseradish braised green cabbage

DESSERT

WHITE CHOCOLATE LEMON CHEESECAKE gfo

cinnamon roll crust, Italian meringue

ROOT BEER FLOAT BRÛLÉE gfo

pop rocks, chocolate tuille

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: chef's rotating selection

gf gluten friendly

gfo gluten friendly option

v vegetarian

Authentic · Local · Elevated