

WINE + DINE

2-COURSES + BOTTLE OF WINE

\$125

(PER 2 GUESTS)

WINE

PROSECCO

pergolo, DOCG, Treviso, ITA

RIESLING

gray monk, Okanagan Valley, BC

**fruit sourced via Niagara, ON*

PINOT GRIS

poplar grove, Naramata Bench, BC

**fruit sourced via Washington, USA*

ROSÉ

gray monk, Okanagan Valley, BC

**fruit sourced via Niagara, ON*

PINOT NOIR

red rooster, Similkameen Valley, BC

MERLOT

sandhill, Okanagan Valley, BC

CABERNET SAUVIGNON

red rooster, Similkameen Valley, BC

STARTER

VISTA 18 GREENS v/gf

tomatoes, artichoke,
roasted peppers, tomato vinaigrette

FLATBREAD v

arugula pesto, pickled shallot,
pecorino, provolone

CRISPY HUMBOLDT SQUID gf

curry spice, apples, raita

ENTRÉE

HERB ROASTED CHICKEN +

BUTTER POACHED WILD PRAWNS gf

roasted fingerlings,
farm fresh vegetables

GRILLED KUTERRA STEELHEAD gf

french lentil risotto, fennel salad,
orange miso dressing, yuzu pearls

BUTTERNUT SQUASH RAVIOLI vo

chorizo bolognese sauce or
roasted red pepper tomato sauce
with sweet onions + sautéed mushrooms

ROASTED SPICED CAULIFLOWER v/gf

red pepper hummus, almond
raisin rice cake, marinated zucchini

gf gluten friendly

gfo gluten friendly option

v vegetarian

vo vegetarian option