



hillside

WINERY | BISTRO

2 Course Lunch
\$50 per guest
 ADD WINE PAIRINGS \$15

TO START

QUINOA LOLLIPOPS

LENTIL, WALNUT, APRICOT, CHERRY

MUSCAT OTTONEL/MERLOT

DEVILLED EGGS

BEET, SPRUCE TIP, SUNFLOWER
 SMOKED CHAR, LEMON PEARLS

UNOAKED PINOT GRIS/HERITAGE PINOT GRIS

DUCK CARPACCIO

TOMATO, ELDERBERRY, MUSTARD AIOLI
 WATERCRESS, CAPER VINAIGRETTE

UNOAKED PINOT GRIS/SYRAH

CHEVRE PROFITEROLE

WHIPPED GOAT CHEESE, SOUR CHERRY
 SUNFLOWER

VIOGNIER/PINOT NOIR

PANZANELLA SALAD

WILD HEART ARUGULA, FORAGED BERRIES
 SUNFLOWER SEEDS, CEDAR FETA ESPUMA
 CATTAIL SOURDOUGH

ADD: CHERRY GLAZED GRILLED QUAIL \$12

MUSCAT OTTONEL/MERLOT/ROSE

ENTREES

SOCKEYE SALMON

BLUEBERRY SALSIFY PUREE, JUNIPER CUCUMBER
 WATERCRESS BUTTER

VIOGNIER/PINOT NOIR/MERLOT

WALNUT TART

FORAGED MUSHROOMS, TOMATO CONFIT
 NETTLE PESTO, VEGETABLE LINGUINI, WALNUT CREAM

HERITAGE PINOT GRIS/PINOT NOIR

FLAT IRON

CEDAR APPLE POTATO ROSTI, SWISS CHARD
 SHISHITO BUTTER, BORDELAISE

ADD: 3 SAUTEED PRAWNS \$12

SYRAH/MOSAIC

Upgrade to 55oz Tomahawk for Two \$60

SCALLOPS & PORK BELLY

SALISH SEA SCALLOPS, FRASER VALLEY PORK BELLY
 FINGERLING POTATOES, HONEY, SPICED CABBAGE

GEWURZTRAMINER/PINOT NOIR

HOUSEMADE FRESH PASTA

INSPIRED BY THE INTEGRITY OF OUR PRODUCERS,
 COMMUNITY AND THE SEASON

ADD: UP NORTH CHEESE SMOKIE \$6

ADDITIONAL FOR THE TABLE

NARAMATA BENCH BOARD

LOCALLY PRODUCED CHEESE & MEATS,
 HOUSEMADE CRACKERS, ACCOUTREMENTS

35

FOCACCIA/SOURDOUGH/CHEESE BISCUIT

ADD: TIGER BLUE BUTTER & ROASTED GARLIC

ADD: OLIVE OIL & BALSAMIC

ADD: WHIPPED SPRUCE TIP RICOTTA

ADD: BISTRO HERITAGE MERLOT CHERRY JAM

10

6

6

6

8

ELK TARTAR

PICKLED CHERRY, QUAIL EGG,
 CARIBOU LICHEN, HOUSEMADE POTATO CHIPS

28

PINOT NOIR/GAMAY NOIR (BOTTLE)

BURRATA

SPRUCE TIP GREMOLATA, CUCUMBER JUNIPER
 BRUSCHETTA, CATTAIL SOURDOUGH

VIOGNIER/BELOW THE ROAD ROSE (BOTTLE)

27

WARM MARINATED OLIVES

LEGEND DISTILLING ORANGE & SUMAC LIQUOR,
 SMOKED ALMONDS

9

POPCORN

BONE MARROW, WILD ROSE PETAL DUST

8

FOIE GRAS

FIGS, SHALLOTS, TIM'S HONEY, EVERYTHING BRIOCHE

30

Enjoy Hillside at Home!

CHECK OUT OUR TAKEOUT MENU AND MEAL KITS
 AVAILABLE WEDNESDAY TO SUNDAY

VISIT OUR WEBSITE AT WWW.HILLSIDEWINERY.CA OR GIVE US A CALL 250.487.1350

Executive Chef Ewan Robertson

Sous Chef Jason Embree

PLEASE ADVISE YOUR SERVER OF ANY INTOLERANCES AND ALLERGIES.

WHILE WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION, WE CANNOT GUARANTEE OUR DISHES ARE FREE FROM ALLERGENS.