

— *Dine Around & Stay in Town* —

Brunch \$35 per person
Lunch available Saturday & Sunday 10am-2pm

- FIRST COURSE -

BUTTERNUT SQUASH SOUP GF, VG

coconut, turmeric, pickled onion, sumac pumpkin brittle

Suggested Pairing: Unsworth NV Charme de l'Île, Cowichan Valley, Vancouver Island, Pinot Gris / Pinot Noir • British Columbia, Canada
Steel & Oak, Simple Things Pilsner, New Westminster, British Columbia, Canada 5.0%

GREEN SALAD GF

flax crumble, caramelized honey & spruce vinaigrette

- MAIN COURSE -

(does not include a side)

SMOKED SALMON BENNY

two poached eggs, whipped ricotta, caper berries, pickled beets, magnolia & paprika hollandaise, english muffin

Suggested Pairing: Apāra 2022 Okanagan, Riesling / Pinot Blanc • British Columbia, Canada

AVOCADO & CASHEW TARTINE VG

Working Culture sourdough, avocado pureé, kale, radish, chili

Suggested Pairing: Meyer Family 2022 Okanagan Chardonnay • British Columbia, Canada

SHAKSHUKA

two poached eggs, chickpea, tomato, avocado, fresh cheese, cumin, sesame seeds, sourdough toast

Suggested Pairing: Meyer Family 2022 Okanagan Valley, Pinot Noir • British Columbia, Canada
Yellow Dog, Chase My Tail Pale Ale, Port Moody, British Columbia, Canada 5.2%

- DESSERT -

POT DE CREME

espresso, cocoa nib

Suggested Pairing: Stag's Hollow 2012 Hart, Port Style Wine, Okanagan Falls, Okanagan, Merlot • British Columbia

OLIVE OIL CAKE

winter citrus, mascarpone

Suggested Pairing: La Stella 2021 Moscato d'Osoyoos, Okanagan Valley
House of Funk x Ursa Major OSA, Oliver 6.2%

THE Courtney Room