

F R E S H

Dishes by Executive Chef Colin Burslem, celebrating
the best of fresh, local, seasonal ingredients.

Living in British Columbia, it's always been a tradition for my family to head up to the Okanagan for a summer getaway. Bringing home a bounty of fresh summer fruits is just as much a part of that tradition as are the lake swims, winery visits and outdoor cookouts. The stone fruits used in our August Fresh Sheet are grown in the Keremeos Valley, known as the 'Organic Farming Capital of Canada'. More than 40% of their farms are organically certified and they harvest everything from apricots to plums to, perhaps the Okanagan's most famous fruit, peaches.

When it comes to the certified Oceanwise salmon on this month's menu, I've selected Sockeye from the Cook Inlet in Alaska and Spring Salmon caught off the BC Central Coast.

- Chef Burslem

DINNER

Wild Salmon Duo

Tartar | Carpaccio | Stone Fruit Syrup

18

Grilled Spring Salmon Steak

Minted Pea Risotto | Charred Lemon Butter

45

Sockeye Salmon En Papillote

Quinoa | Peach Ginger Broth | Haricot Vert

39

Caramelized Freestone Peaches

Almond Dacquoise | Chardonnay Crème

12

If you have a food allergy, intolerance, or special dietary restriction, please advise your server.
Please note an automatic gratuity of 18% will be applied to parties of 8 or more.