

Two Course Experience

Two Course \$64 Per Person
Includes 4oz Wine Pairings

For The Table

Individually Priced

- House Made Pomme Frites.....12**
Truffle Mayo, Aged Parmesan, Fried Herbs
Suggested Pairing: 2019 Odyssey Traditional Brut
- Plant Based Board.....22**
Warm Olives, Smoked Almonds, Preserved Lemon Hummus, Pickles, House Ciabatta
Suggested Pairing: Estate Wine Flight
- Artisanal Cheese Selection.....24**
Three Artisanal Cheeses, Seasonal Preserve, Smoked Almonds, Fresh Fruit, House Ciabatta
Suggested Wine Pairing: Odyssey Wine Flight
- Two River's Charcuterie Board.....25**
Assorted Artisanal Charcuterie, Pickles, Olives, Grainy Mustard, Seasonal Preserve, House Ciabatta
Suggested Pairing: Odyssey Wine Flight
- Buratta & Prosciutto.....28**
"Tanto Latte" Burrata, Italian Prosciutto, Pepperoncini Peppers, Grilled Bread, Aged Balsamic & Olive Oil
Suggested Pairing: 2021 Estate Rose

Starters

- Panzanella Salad**
Heirloom Tomatoes, Okanagan Feta, Grilled Ciabatta, Basil Vinaigrette
Suggested Pairing: 2021 Estate Rose
- Organic Chicken & Corn Chowder**
Queso Fresco, Cherry Tomato, Cilantro Puree
Suggested Pairing: 2021 Unoaked Chardonnay
- Bison Carpaccio**
Pickled Local Stone Fruits, Truffle Aioli, Arugula, House Kettle Chips
Suggested Pairing: 2018 Odyssey Cabernet Franc

- Tuna Tataki**
Grilled Oyster Mushrooms, Miso Vinaigrette, Shaved Radish
Suggested Pairing: 2021 Estate Rose

Mains

- Slow Cooked Beef Short Rib**
Late Summer Succotash, Potato Hay, Pickled Peach Jus
Suggested Pairing: 2020 Estate Merlot
- Dueck Falk Farms Pan Roasted Chicken Breast**
Organic Bocconcini Croquettes, BC Chanterelles, Pancetta Jus
Suggested Pairing: 2020 Estate Pinot Noir
- Prawn & Ancient Grain Bowl**
Roasted Squash, Okanagan Feta, Cherry Tomatoes, Lemon & Shallot Vinaigrette
Suggested Pairing: 2021 Estate Pinot Gris
- Smoked Vegetarian Celeriac Steak**
Adobo BBQ Sauce, Shaved Fall Vegetables, Harissa Yoghurt, Toasted Pumpkin Seeds
Suggested Pairing: 2018 Odyssey Cabernet Franc

Add A Dessert

- Local Apple & Coconut Parfait.....10**
Coconut Mousse, Lime Scented Apple, Raspberry Compote, Toasted Oat Crumb
Suggested Pairing: 2019 Odyssey Rose Brut
- Dark Chocolate Terrine.....12**
Roasted Pistachios, Semi-Dried Cherries, Charred Vanilla Creme Anglaise
Suggested Pairing: Odyssey III Port Style
- Not a Coffee.....10**
Espresso Gelee, Caramel Sauce, Milk Foam, Chantilly
Suggested Pairing: Odyssey III Port Style