

## Two Course Experience

Two Course \$64 Per Person  
With 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 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

- Okanagan Pear & Radicchio Salad**  
Toasted Walnuts, Gorgonzola, White Balsamic Vinaigrette  
*Suggested Pairing: 2021 Estate Riesling*
- Local Squash Soup**  
Brown Butter & Sage Granola, Creme Fraiche  
*Suggested Pairing: 2021 Unoaked Chardonnay*
- Pan Seared Halibut Cake**  
Fennel & citrus Slaw, Toasted Pepitas, Romesco Sauce  
*Suggested Pairing: 2018 Estate Pinot Auxerrois*

### Mains

- Short Rib & Chanterelles on Toast**  
House Baked Rosemary Focaccia, Aged Parmesan,  
Arugula  
*Suggested Pairing: 2018 Odyssey Cabernet Sauvignon*
- Wild BC Ling Cod**  
Coconut Rice Cake, Aromatic Prawn & Green Curry  
Sauce, Almond & Cilantro Gremolata  
*Suggested Pairing: 2019 Odyssey White Brut*
- Pan Roasted Chicken Breast**  
Organic Bocconcini Croquettes, BC Pine  
Mushrooms, Pancetta Jus  
*Suggested Pairing: 2020 Estate Pinot Noir*

### 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: 2019 Odyssey Meritage*
- Not a Coffee** 10  
Espresso Gelee, Caramel Sauce, Milk Foam, Chantilly  
*Suggested Pairing: 2021 Estate Kerner*