

Monday Pasta & Wine Night

Handmade Pasta & 50% off Feature Wine (per bottle)

APRIL 20th

Lobster & Bacon Baked Mac n' Cheese - PEI lobster & 'Pig & Pantry' bacon lardons & bacon béchamel, wilted spinach & chiocciole pasta, garlic & chili crumbs, Canadian fontina gratin \$30
Wine pairing: Mâcon-Villages, Joseph Drouhin \$40

Tuesday Burger & Pint Night

Local Bison Smash Burger or Lentil Burger + Local Pint \$20

Wednesday Pizza Night

Organic Hand Stretched Pizzas

Margherita - heirloom tomato sauce, fior di latte, Parmigiano & basil \$19

Wild SK mushroom - cream roasted wild & cultivated mushrooms, house crème fraîche & arugula \$23

Prosciutto & arugula - heirloom tomato sauce, fior di latte, Parmigiano, Italian prosciutto & dressed arugula \$22

House made beef sausage, caramelized onion & burrata - bacon & balsamic onions, beef sausage, semi dried tomatoes, fior di latte & fresh burrata \$26

APRIL 22nd FEATURE PIZZA

Mushroom & Truffle Salami Pizza 'Okanagan Artisans' mushroom & truffle salami, roasted cremini mushrooms, sautéed leeks & house béchamel, fior di latte & shaved Parmigiano \$24

Thursday Prix Fixe Dinner Night

3 Course Dinner \$35/pp

APRIL 23rd

Organic arugula salad w/ crispy shallots, black pepper & shaved Parmigiano

*Pan seared wild SK trout fillet w/ SK wild rice pilaf,
roasted local beef & celeriac macedoine, fresh horseradish cream*

Apple bourbon pecan cake