



CEDARCREEK
ESTATE WINERY

Our Wine is Our Word

Vineyard Terrace Restaurant

DINNER

Charcuterie Offering , lamb capocollo, pomodoro salami, san danielle prosciutto, ham hock terrine* <i>2015 Estate Pinot Noir</i>	21
Artisan Cheese , little qualicum bleu claire, smits & co.w truffle gouda, carmelis chabichou* <i>2016 Estate Gewürztraminer</i>	18
Baked Terroir Mont Ida , arlo's wild flower & cherry honey, crostini* <i>2016 Estate Ehrenfelser</i>	15
House Made Focaccia , extra virgin olive oil, balsamic vinegar*	2.5
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Pinot Gris Steamed Mussels , fresh chorizo, crispy walla walla onions <i>2016 Estate Pinot Gris</i>	14
Okanagan Chopped Salad , market vegetables, buttermilk dressing, carmelis goat feta <i>2015 Estate Chardonnay</i>	14
Wise Earth Beet Salad , pumpkin seed pesto, fresh herbs, goat parmesan <i>2015 Estate Pinot Noir</i>	14
Albacore Tuna Tataki , wakame seaweed salad, radish, cucumber, pickled jalapeno <i>2016 Platinum Haynes Creek Viognier</i>	18
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Blue Goose Organic Striploin , cipollini onions, haricot, marrow butter, red wine sauce <i>2014 Estate Merlot</i>	32
Pan Roasted Ling Cod , potato and corn sauté, chanterelle mushrooms, fresh salsa <i>2015 Estate Chardonnay</i>	29
Cornish Game Hen , ricotta gnocchi, basil, warm sungold tomato vinaigrette <i>2015 The Senator's White</i>	28
Zucchini Steak , black chickpeas, summer vegetables, chimichurri <i>2014 Estate Cabernet Merlot</i>	25
House Made Pasta , please ask your server for our daily creation*	mp
Side Vegetable , roasted baby carrots, house made labneh, sumac	5
Side Vegetable , pattypan summer squash, herbed carmelis chèvre, toasted crumb*	5
Side Vegetable , new potatoes, butter, garlic scape	4

Please advise us of any dietary sensitivities prior to ordering
**Indicates gluten, some items can be modified to be gluten-free*

Executive Winery Chef: Jeremy Tucker | Chef de Cuisine: Ron Shaw