



Island Lake Lodge

Sea Scallop Crudo \$17

sweet peas, mint coulis, charred celery, preserved lemon,
mignonette, crisp garlic

Suggested Wine Pairing; Noble Ridge Pinot Grigio, Okanagan Falls BC \$10/\$45

Harissa Spiced Lamb Sirloin \$18

african spiced tomato sauce, sour cucumber cream, bitter greens,
smoky eggplant, fried chickpeas

Suggested Wine Pairing; The 3 Bears Meritage Red, Island Lake Lodge \$12/\$52

Grilled Octopus  \$15

fingerling potato confit, organic tomatoes, water melon & dill,
hot peppers, salsa verde

Suggested Wine Pairing; Therapy "Pink Freud" Rosé, Naramata Bench BC \$10/\$55

Sprouted Lentil Salad \$14

trio of sprouted lentils, heirloom tomato confit, buffalo mozzarella, fine
herbs, smoked buffalo carpaccio, pistachio, red wine vinaigrette

Suggested Wine Pairing; The 3 Bears White Blend, Island Lake Lodge \$10/\$45

Crispy Cutter Ranch Pork Belly \$17

apricot mostarda, brussel sprout salad, garlic & onion pûrée, radish

Suggested Wine Pairing; See Ya Later Ranch Pinot Noir, Okanagan BC \$48

Kabocha Squash Ravioli \$16

hand rolled pasta, aged sherry vinegar, sage beurre noisette, figs,
walnut crumbs, parmigiano regiano

Suggested Wine Pairing; La Frenz Chardonnay, Naramata Bench BC \$11/\$48

Market Salad \$15

sustainable, foraged & envirowise produce; chef's conception

Wine Pairing; will be selected to compliment chef's creation