

Skimmerhorn

Mixed Charcuterie and Cheese Board:

A selection of cured and smoked meats, and local cheeses. Rhubarb gastrique, toasts and rusks

2 meats and 2 cheeses

\$14.50

3 meats and 3 cheeses

\$18.00

Roasted Beets:

Roasted baby beets, house made herbed labneh, honey miso dressing, baby greens

V/GF

\$8.00

Wine Suggestion – 2014 Pinot Noir

2015 Autumn Tryst

Asparagus Salad:

Charred asparagus with gribiche dressing, basil and fennel crackers

V

\$8.00

Wine Suggestion – 2016 Ortega

2015 Pinot Gris

Grilled Fennel:

Grilled fennel hearts with shaved kohlrabi, crunchy salad turnips and a light lemon dill dressing

V/GF

\$9.00

Wine Suggestion – 2015 Gewurztraminer

2016 Kootenay Crush

Gnocchi:

Pan fried Parisian gnocchi with garlic scape pesto and Alpidon crisps

V

\$9.00

Wine Suggestion – 2015 Pinot Gris

2014 Pinot Noir

Crispy Schnitzel:

Crunchy pork schnitzel a la plancha with house made honey mustard aioli

\$12.00

Wine Suggestion – 2014 Devil's Chair

2015 Gewurztraminer

Tri Tip Steak:

Argentinian medium rare steak with smoked onion puree and fresh herb chimichurri sauce

GF

\$14.00

Wine Suggestion – 2014 Marechal Foch

2014 Devil's Chair

Chocolate Pot de Creme:

Dark chocolate custard, salted caramel, and chili pavlova meringue

V/GF

\$8.00

Wine Suggestion – 2014 Marechal Foch

Old Koot

Strawberry Shortcake:

Macerated strawberries, honey butter corn cake, vanilla crème fraiche, and basil sugar

V

\$8.00

Wine Suggestion – 2015 Autumn Tryst

2016 Kootenay Crush

Our menu proudly features products from the following local farms: Cartwheel Farms, Cookville Community Gardens, Famous Fritz, Faraman Farms, Kootenay Meadows Farm, Pickle Patch, Sutcliffe Farms

V= Vegetarian GF= Gluten Free

We politely decline any substitutions. Please inform your server of any food restrictions/allergies before ordering.

Executive Chef – Maria Aryan