

Skimmerhorn

Mixed Charcuterie and Cheese Board:

A selection of cured and smoked meats and local cheeses accompanied with a Cherry gastrique and housemade crackers

2 meats and 2 cheeses

\$16.00

3 meats and 3 cheeses

\$20.00

Maltese Carota

Coffee roasted purple carrots, coconut carrot pate and grilled shishito peppers

V/GF

\$9.00

Wine Suggestion - 2014 Pinot Noir

2016 Pinot Gris

Brown Butter Broccoli

Brown butter broccoli with bacon lardons, radish and a nostrala mornay sauce

\$9.00

Wine Suggestion - 2014 Pinot Noir

2016 Kootenay Crush

Moroccan Roasted Cauliflower

Moroccan roasted cauliflower with charred scallion romesco sauce and snow peas

V/GF

\$9.00

Wine Suggestion - 2015 Gewurztraminer

2016 Pinot Gris

Patatas Bravas

New warba potatoes with green garlic pesto and paprika aioli

V/GF

\$9.00

Wine Suggestion - 2016 Ortega

2014 Devil's Chair

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

Pasture raised BC beef, Argentinian style, served medium rare with smoked onion puree and fresh herb chimichurri sauce

Wine Suggestion - 2014 Marechal Foch

GF

\$14.00

2014 Devil's Chair

Chocolate Pot de Creme

Dark chocolate custard, salted caramel, and crème fraiche

V/GF

\$9.00

Wine Suggestion - 2014 Marechal Foch

Old Koot

Cherry Cake

Santa Rosa cherries and a vanilla custard sauce

V

\$8.00

Wine Suggestion - 2016 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, Pickle Patch, Swan Valley Honey, Treasure Life Flour Mills, Lark Coffee Roasters

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