THE RESTAURANT AT
WATERMARK
Wine Bar | Restaurant | Patio

Our flavourful dishes are created with the intention of sharing. Please embrace the 'communal style' of dining, by ordering for the table. We generally suggest ordering three-to-four dishes, per table of two

Lunch Share Plates
All plates intended to share. Smaller dishes towards the top, larger towards the bottom.

Bread Basket *Lake Village Bakery* organic breads & crackers, extra virgin olive oil & Modena balsamic vinegar — **7**

Bowl of Soup Chefs daily creation — **7**

Mixed Green Salad fresh herbs, cherry tomatoes, toasted pumpkin seeds, *Covert Farms* organic radishes & beets, white wine & Dijon vinaigrette — **7**

Grilled Flatbread *Lake Village Bakery* focaccia bread, *Medley Organics* heirloom tomatoes, organic ricotta cheese — **10**

Heirloom Tomato Salad local organic greens, heirloom tomatoes, *Happy Days Okanagan* goat cheese, basil oil, balsamic vinegar, fresh herbs — **10**

Beef Tenderloin Carpaccio *Okanagan's Finest* natural-raised beef, fresh caper berries, shallots, autumn squash chips, aioli — **12**

"Potted" Salmon Okanagan sockeye salmon slow cooked in butter with fresh herbs, spring pea puree, pickled fennel, garlic crostini — **12**

Patatas Bravas roasted heirloom potatoes, spicy chorizo sausage, onions, *Grana Padano* cheese, garlic & oregano slow cooked with heirloom tomatoes   **side organic bread** $3 — **12**

Spiced Chili Prawns cool pearl couscous with lemon garlic aioli, organic summer vegetables, Okanagan red kale, spicy squash puree — **12**

Queso Fundido warm spicy cheese "bowl", sautéed chorizo & cilantro, house made blue corn chips, *Lake Village Bakery* Bread — **12**

Albacore Tuna Tartare *Harker's Organics* marinated zucchini, 3 year fermented habanero puree, lemon aioli — **14**

Quinoa & Roasted Cauliflower Salad warmed quinoa, *Happy Days Okanagan* goat cheese, roasted beets, kale, warm vinaigrette — **14**

Pork Sausages BBQ'd house made sausages with organic *Two Rivers Specialty Meats* pork, bacon & "Blood Alley" beer baked beans — **14**

Bavette Steak organic *Two Rivers Specialty Meats* 5oz sliced Bavette steak, seasonal organic root vegetable purée, roasted baby heirloom potatoes, sweet onion jus — *16*

Executive Chef - Adair Scott   **Instagram & Twitter: @watermarkresort**

Parties of 8 or more will be subject to an 18% gratuity