

THE RESTAURANT AT WATERMARK

Wine Bar | Restaurant | Patio

“Farm to Vine” Signature Experience

~ First ~

Orofino- ‘Watermark’ Pinot Gris - Riesling

Quinoa & Goat Cheese Salad

warmed quinoa, *Happy Days Okanagan* goat cheese, roasted Brussel sprouts, roasted beets, kale, warm vinaigrette

Mixed Green Salad

fresh herbs, cherry tomatoes, toasted pumpkin seeds, *Medley Organics* radishes & beets white wine & Dijon vinaigrette

~ Second ~

La Stella Winery – Fortissimo

Honey Rosemary Glazed Chicken Thighs

Farmcrest “natural” chicken, soft parmesan basil polenta, warm local spring greens

Pork Sausages

roasted house made sausages with organic *Two Rivers Specialty Meats* pork, bacon & “Blood Alley” beer baked beans

~ Third~

Covert Farms Organic Winery – Amicitia Blend

Striploin Steak

Two Rivers Specialty Meats “Prime” grade striploin, sliced & cooked medium rare, *Covert Farms Organics* roasted heirloom potatoes, butter roasted spinach, natural red wine jus

~ Dessert~

Desert Hills Winery – Ambassador “Port Style” Wine

Dessert Sampler Trio

sampling of three feature desserts, prepared in-house and chosen by Chef Adair