

## Small Plates

<b>Chef's Tasting Plate</b> a varied selection of five of Chef's favorite charcuterie & local cheeses. Accompanied by his hand crafted preserves, warm olives & pickled organic vegetables	<b>26</b>
<b>Bowl of Olives</b> seasonal olives, marinated in fresh herbs & garlic	<b>8</b>
<b>Sweet &amp; Salty Nuts</b> Okanagan honey & spices	<b>6</b>
<b>Roasted Local Vegetables</b> a selection of seasonal vegetables	<b>8</b>
<b>Bread Basket</b> <i>Lake Village Bakery</i> organic breads & crackers, whipped herb butter	<b>7</b>
<b>Bowl of Soup</b> Chefs daily creation	<b>9</b>
<b>Mixed Green Salad</b> fresh herbs, cherry tomatoes, toasted pumpkin seeds, <i>Medley Organics</i> radishes & beets, white wine & Dijon vinaigrette	<b>9</b>

## Medium Plates

<b>Caesar Salad</b> <i>Festers Organics</i> baby romaine lettuce, kale chips, crispy pork, crostini's, creamy house made dressing, parmesan cheese	<b>13</b>
<b>Cabbage &amp; Lentils</b> roasted green cabbage, squash purée, beluga lentil ragout, aioli Grana Padano cheese	<b>13</b>
<b>Quinoa &amp; Goat Cheese Salad</b> warmed quinoa, <i>Happy Days Okanagan</i> goat cheese, roasted seasonal vegetables, <i>Festers Organics</i> baby kale, warm vinaigrette	<b>14</b>
<b>Pork Sausages</b> two roasted house made sausages with organic <i>Two River's</i> pork, bacon & <i>Blood Alley</i> beer baked beans	<b>15</b>
	<b>Additional Sausage 7</b>
<b>Wagyu Beef Meatballs</b> handmade "Wagyu Beef" meatballs with heirloom tomatoes, Parmigiano cheese, <i>Lake Village Bakery</i> organic focaccia	<b>16</b>
<b>Pan Fried Chicken</b> fresh thyme and lemon chicken thighs, fresh tomatoes, marinated ricotta, apricot ketchup, toasted Focaccia	<b>17</b>
<b>Steak on Baguette</b> <i>Two River's</i> natural 6oz sirloin, <i>Lake Village Bakery</i> fresh baguette, caramelized onions, Dijon aioli, fresh spinach	<b>19</b>
<b>Pan Seared Okanagan Sockeye Salmon</b> local Osoyoos Lake salmon, curried pearl couscous, Organic Spring vegetables	<b>21</b>

## Large Plates

<b>Prawn Tagliatelle</b> in-house daily made tagliatelle pasta, roasted garlic cream sauce, winter greens, toasted herb & lemon bread crumbs	<b>19</b>
<b>Seafood Paella</b> Chorizo, seasonal seafood, wild rice and grains, spring vegetables	<b>Small 19</b> <b>Large 33</b>
<b>Braised Beef Cheek</b> red wine braised Alberta natural beef, celeriac purée & <i>Festers Organics</i> heirloom carrots, sweet Cipollini onion jus	<b>29</b>
<b>Two Rivers Natural Pork Rib Chop</b> 10oz bone in roasted rib chop. Okanagan apple whipped potatoes, pork crackling, and cilantro purée	<b>27</b>

## Desserts & Aperitifs

All desserts are made fresh in-house

<b>Dark Chocolate Pate</b> raspberry purée, vanilla macaroon, nutella snow	<b>8</b>
<b>Fruit Crumble</b> seasonal Okanagan fruit crumble, vanilla whipped cream	<b>8</b>
<b>Cookies &amp; Cream</b> vanilla panna cotta chocolate sponge cake	<b>8</b>
<b>Chef's Dessert Trio</b> sampling of three of chef's feature desserts	<b>16</b>
<b>Cheese Plate</b> chefs daily choice of cheese, please ask your server	<b>8</b>

~All Aperitifs are 2oz~

## Specialty Coffees

<b>B52</b> – dark roast coffee, Baileys, Kahlúa, Triple Sec & whipped cream	<b>12</b>
<b>Monte Cristo</b> – dark roast coffee, Grand Marnier & Kahlúa & whipped Cream	<b>12</b>
<b>Spanish Coffee</b> – dark roast coffee, Brandy, Triple sec, Galliano & whipped cream	<b>12</b>
<b>Blueberry Tea</b> – earl grey tea, Grand Marnier, Amaretto	<b>12</b>

## Dessert Wines

<b>Black Sage Vineyard</b> "Pipe" Port Style	<b>13</b>
<b>Quails Gate</b> "Optima" Late Harvest	<b>13</b>
<b>Desert Hills</b> "Ambassador" Port Style	<b>14</b>
<b>Tinhorn Creek</b> Icewine	<b>15</b>

 **ocean wise™** | All seafood options on this menu are recommended by the Vancouver Aquarium as ocean-friendly.

Executive Chef – Adair Scott

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