

Small Plates

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

Medium Plates

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

THE RESTAURANT AT WATERMARK

Wine Bar | Restaurant | Patio

Large Plates

Prawn Tagliatelle in-house daily made tagliatelle pasta, roasted garlic cream sauce, winter greens, toasted herb & lemon bread crumbs **19**

Seafood Paella Chorizo, seasonal seafood, wild rice and grains, spring vegetables **Small 19**
Large 33

Desserts & Aperitifs

All desserts are made fresh in-house

Dark Chocolate Pate raspberry purée, vanilla macaroon, nutella snow **8**

Fruit Crumble seasonal Okanagan fruit crumble, vanilla whipped cream **8**

Cookies & Cream vanilla panna cotta chocolate sponge cake **8**

Chef's Dessert Trio sampling of three of chef's feature desserts **16**

Cheese Plate chefs daily choice of cheese, please ask your server **8**

~All Aperitifs are 2oz~

Specialty Coffees

B52 – dark roast coffee, Baileys, Kahlúa, Triple Sec & whipped cream **12**

Monte Cristo – dark roast coffee, Grand Marnier & Kahlúa & whipped Cream **12**

Spanish Coffee – dark roast coffee, Brandy, Triple sec, Galliano & whipped cream **12**

Blueberry Tea – earl grey tea, Grand Marnier, Amaretto **12**

Dessert Wines

Black Sage Vineyard "Pipe" Port Style **13**

Quails Gate "Optima" Late Harvest **13**

Desert Hills "Ambassador" Port Style **14**

Tinhorn Creek Icewine **15**



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

Executive Chef – Adair Scott

Instagram & Twitter: @watermarkresort