

## Road-tripping through B.C. yields all kinds of terrific food finds, from Okanagan salmon to authentic Mexican botanas

A journey from Vancouver to the edge of the Rockies and back by car will keep even the hungriest and pickiest foodies full--and fulfilled

by Gail Johnson on August 21st, 2017 at 2:31 PM



Fresh pasta stuffed with Pacific lingcod at the lakeside Restaurant at Watermark Beach Resort in Osoyoos.

by GAIL JOHNSON

Road trips offer more than the chance to crank your favourite mix tapes while you watch an ever-shifting landscape roll by—which, in B.C., is like having a Nat Geo special play outside your window. They also provide an opportunity to make brand new (to you) food discoveries.

Here are a few foodie highlights from a route that also happens to be mind-blowingly beautiful—from Vancouver to Osoyoos and then Nelson before reaching the edge of the Rockies in Invermere, just south of Banff, and back. (By no means is it meant to be a comprehensive guide to each area listed! This summertime road trip can be done in a week.) Other highlights if you happen to be in any of these areas: Blue Moose cafe in Hope, for freshly baked goods and equally great coffee; West Village Urban Market in Sicamous (healthy fare); and any produce stand in Keremeos and Cawston.

### The Restaurant at Watermark Beach Resort, Osoyoos

Situated right on Lake Osoyoos, the restaurant features Okanagan salmon and other Ocean Wise seafood on its menu, as well as fresh goods from regional producers such as Medley Organics, Harker's Organics, and Rosebank Farms. Summertime sees chef Adair Scott cooking on the outdoor barbecue and picking herbs right from the hotel's lakeside garden.



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