

THE RESTAURANT AT WATERMARK

Wine Bar | Restaurant | Patio

Happy Hour

Available 3pm-5pm

Wagyu Beef Meatballs with *Lake Village Bakery* Focaccia

Warm Bread and Dips

Fried Pepperoni, House Made Honey Mustard

Aged Cheddar Panini on Sourdough, Heirloom Tomato Sauce

Salt Spring Island Mussels

Baked Penne and Cheese

8 each

Dinner Menu

Starters/Share Plates

Chef's Tasting Plate a combination of charcuterie & local cheeses, <i>Lake Village Bakery</i> bread, crackers, hand crafted preserves, warm olives & pickled organic vegetables	26
Bowl of Olives warm olives, marinated in fresh herbs & garlic	8
Watermark Popcorn warm rosemary, bacon	7
Sweet and Salty Nuts Okanagan honey & spices	7
Wagyu Beef Meatballs , heirloom tomatoes, <i>Smits & Co</i> aged goat Gouda, focaccia Additional Meatball 3	16
Bread Basket <i>Lake Village Bakery</i> organic breads & crackers, whipped herb butter, balsamic, olive oil	7
Sun Choke Velouté almond tarragon cream	10
Cabbage roasted winter cabbage, braised beans and lentils, parmesan aioli	14

Mixed Green Salad fresh herbs, cherry tomatoes, toasted pumpkin seeds, <i>Medley Organics</i> radishes, beets, white wine and Dijon vinaigrette	Chicken or Prawns 7	9
Lemon Herb Potatoes and Watermark Sausage house made "Watermark" Sausage, confit garlic, lemon & herb roasted potatoes	Additional Watermark Sausage 7	16
Quinoa and Goat Cheese Salad warmed quinoa, <i>Happy Days Okanagan</i> goat cheese, roasted seasonal vegetables, <i>Festers Organics</i> baby kale, warm vinaigrette		14
Caesar Salad Crisp Romaine hearts, kale chips, crispy pork, roasted winter squash, toasted focaccia, creamy house made dressing, parmesan cheese, cured egg yolk		14

Mains

Seafood Paella chorizo, seasonal shellfish and seafood, wild rice & grains	Small 20/Large 33
Pan Seared Okanagan Sockeye Salmon crispy skin, herb and spiced pearl couscous, pickled fennel	27
Grilled 7oz Sirloin <i>Medley Organics</i> warm carrot and caramelized onion salad	24
Chicken and Gnocchi , herb braised chicken thighs, fresh handmade gnocchi sage brown butter, winter kale	21
48 Hour Sous Vide Beef Brisket , winter veg chips, white bean purée	29

