

# THE RESTAURANT AT WATERMARK

Wine Bar | Restaurant | Patio

## Happy Hour

Available 3pm-5pm

Wagyu Beef Meatballs with *Lake Village Bakery* Focaccia

Aged Cheddar Panini on Sourdough, Heirloom Tomato Sauce

Salt Spring Island Mussels

Baked Pasta and Cheese

Watermark Popcorn warm rosemary, bacon

8 each

## Dinner Menu

### Starters/Share Plates

<b>Chef's Tasting Plate</b> a combination of charcuterie & local cheeses, <i>Lake Village Bakery</i> bread, crackers, hand crafted preserves, warm olives & pickled organic vegetables	26
<b>Bowl of Olives</b> warm olives, marinated in fresh herbs & garlic	8
<b>Sweet and Salty Nuts</b> Okanagan honey & spices	7
<b>Wagyu Beef Meatballs</b> , heirloom tomatoes, <i>Smits &amp; Co</i> aged goat Gouda, focaccia <b>Additional Meatball 3</b>	16
<b>Bread Basket</b> <i>Lake Village Bakery</i> organic breads & crackers, whipped herb butter, balsamic, olive oil	7
<b>Cabbage</b> roasted winter cabbage, braised beans and lentils, parmesan aioli Winter veg puree	14
<b>Mixed Green Salad</b> fresh herbs, cherry tomatoes, toasted pumpkin seeds, <i>Medley Organics</i> radishes, beets, white wine and Dijon vinaigrette <b>Chicken or Prawns 7</b>	9
<b>Lemon Herb Potatoes and Watermark Sausage</b> house made "Watermark" Sausage, confit garlic, lemon & herb roasted potatoes <b>Additional Watermark Sausage 7</b>	16
<b>Quinoa and Goat Cheese Salad</b> warmed quinoa, <i>Happy Days Okanagan</i> goat cheese, roasted seasonal vegetables, <i>Festers Organics</i> baby kale, warm vinaigrette	14
<b>Caesar Salad</b> Crisp Romaine hearts, kale chips, crispy pork, roasted winter squash, toasted focaccia, creamy house made dressing, parmesan cheese, cured egg yolk	14

### Mains

<b>Seafood Paella</b> chorizo, seasonal shellfish and seafood, wild rice & grains	Small 20/Large 33
<b>Pan Seared Okanagan Arctic Char</b> crispy skin, fresh herb spaetzli, pickled fennel salad	27
<b>Grilled 7oz Sirloin</b> <i>Medley Organics</i> warm carrot and caramelized onion salad	24
<b>Chicken and Gnocchi</b> , herb braised chicken thighs, fresh handmade gnocchi sage brown butter, winter kale, "Medley Organics" toasted walnuts	21
<b>48 Hour Sous Vide Beef Brisket</b> , roasted garlic potato puree, root veg chips natural jus	29

