

# THE RESTAURANT AT WATERMARK

Wine Bar | Restaurant | Patio

## Happy Hour

Available 3pm-5pm

Beef Meatballs with *Lake Village Bakery* Focaccia

Salt Spring Island Mussels

Watermark Popcorn – duck fat & garden herbs

Baked Penne and Cheese

Queso Fondido served with warm pita, coriander corn tortillas, chorizo and cilantro

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>Queso Fondido</b> served with warm pita, coriander corn tortillas, chorizo & cilantro	14
<b>Bowl of Olives</b> warm olives, marinated in fresh herbs & garlic	8
<b>Sweet &amp; Salty Nuts</b> Okanagan honey & spices	7
<b>Beef Meatballs</b> , <i>Two Rivers</i> natural dry aged beef, heirloom tomatoes, <i>Smits &amp; Co.</i> aged goat Gouda & focaccia <b>Add Meatball 3</b>	15
<b>Bread Basket</b> <i>Lake Village Bakery</i> organic breads & crackers, whipped herb butter, Balsamic & olive oil	8
<b>Chef's Daily Soup</b> seasonally inspired	10
<b>Spinach &amp; Arugula Salad</b> baby spinach, arugula, almonds, marinated red onions, cranberries, feta & quince honey dressing <b>Add Chicken or Prawns 7</b>	12

<b>Green Salad with Duck Confit</b> crisp duck confit on Fester's Organics local greens, honey Dijon dressing, heirloom tomatoes & toasted pumpkin seeds	<b>21</b>
<b>Mushroom &amp; Chickpea Salad</b> local wild mushrooms, soft egg & smoky pepper purée	<b>16</b>
<b>Watermark Sausage</b> house made pork sausage, baked beans & grainy mustard	<b>16</b>
<b>Add Watermark Sausage 7</b>	
<b>Caesar Salad</b> fresh romaine hearts, kale chips, crispy pork, roasted squash, toasted focaccia, creamy house made dressing, parmesan cheese & cured egg yolk	<b>16</b>
<b>Okanagan Sockeye Salmon Falafel</b> pickled radish, organic arugula roast celeriac & apple aioli	<b>15</b>

## Mains

<b>Mussels</b> <i>Salt Spring Island</i> mussels, chorizo sausage, <i>Fire Hall Brewery</i> stout & roast garlic	<b>Half 16 /Full 31</b>
<b>Cioppino</b> shellfish, seafood, prawns, chorizo, & tomato paprika broth	<b>Small 20/Large 36</b>
<b>Pan Seared Okanagan Arctic Char</b> crispy skin, fresh herb spaetzle & pickled fennel	<b>28</b>
<b>Grilled 7oz Sirloin</b> <i>Two Rivers</i> natural beef sirloin, spring carrot & braising greens	<b>25</b>
<b>Chicken and Gnocchi</b> herb roasted chicken thighs, fresh handmade gnocchi, pesto, heirloom Tomatoes, parmesan & toasted walnuts	<b>23</b>
<b>48 Hour Sous-vide Beef Brisket</b> root veg chips, garlic mashed potato & red wine reduction	<b>29</b>

