

# THE RESTAURANT AT WATERMARK

Wine Bar | Restaurant | Patio

## “Farm to Vine” Signature Experience

### ~ First ~

*Orofino- ‘Watermark’ Pinot Gris - Riesling*

#### **Quinoa & Goat Cheese Salad**

warmed quinoa, *Happy Days Okanagan* goat cheese, roasted Brussel sprouts, roasted beets, kale, warm vinaigrette

#### **Mixed Green Salad**

fresh herbs, cherry tomatoes, toasted pumpkin seeds, *Medley Organics* radishes & beets white wine & Dijon vinaigrette

### ~ Second ~

*La Stella Winery – Fortissimo*

#### **Honey Rosemary Glazed Chicken Thighs**

*Farmcrest* “natural” chicken, soft parmesan basil polenta, warm local spring greens

#### **Pork Sausages**

roasted house made sausages with organic *Two Rivers Specialty Meats* pork, bacon & “Blood Alley” beer baked beans

### ~ Third~

*Covert Farms Organic Winery – Amicitia Blend*

#### **Striploin Steak**

*Two Rivers Specialty Meats* “Prime” grade striploin, sliced & cooked medium rare, *Covert Farms Organics* roasted heirloom potatoes, butter roasted spinach, natural red wine jus

### ~ Dessert~

*Desert Hills Winery – Ambassador “Port Style” Wine*

#### **Dessert Sampler Trio**

sampling of three feature desserts, prepared in-house and chosen by Chef Adair