



## PRESTONS CELEBRATES FALL HARVEST

*Join us to savour nature's abundance with dishes featuring local produce and protein from land, sea and streams.*

Available September 7—October 10

### Starters

Squash Curried Prawns with Crusty Bread, 16

Baked Lois Lake Rainbow Trout with Okanagan Pear Chutney,  
Corn & Squash Kale Salad with a House Bacon Onion Vinaigrette, 18

Veg-Cuterie, 14

*Chef's Garden Picks Featuring Roasted, Pickled, Cured, Dried, Spiced & Grilled Vegetables from Evergreen Farms with Mustard Green Pesto, and Grilled Corn Bread Slices*

### Mains

Honey Glazed, Hazelnut Crusted Maple Hill Chicken Breast on Smoked New Potatoes with Pumpkin Veloute, & Fermented Brussel Sprouts, 24

Pan Roasted Peace Country Lamb Rack with Okanagan Concord Merlot Compote, Gorgonzola Au Gratin Potatoes, & Spiced Butter Brushed Roasted Squash, 36

Pan Seared Arctic Char on Bacon Swiss Chard Lentils with Beet Compound Butter, Parsnip Puree, & Spiced Butter Brushed Roasted Squash from Evergreen Farms, 26

Grilled Venison Loin with BC Black Current Bourbon Gastrique served with Bacon, Onion, & English Pea Hash, 38

### Desserts

Buttermilk Cake with Chardonnay Poached Okanagan Peaches, Vanilla Bean Cream, and Honey Comb Crumble, 10

Pan Fried Apple Crumble with Citrus & Vanilla, Almond Oat Crumble, and English Toffee Ice Cream, 10