

FARM TO TABLE ORGANIC AND LOCAL DINNER MENU

Harissa Turmeric Roasted Cauliflower 18

cucumber, lemon purée, cilantro

2021 Organic Syrah Malbec Rosé



Whispering Winds Beef Tartare 22

Summerhill farm egg, Northern Divine caviar, yellow
creamer potato crisps

Cipes Brut Rosé

Local Beet Carpaccio 17

citrus marinade, fresh ricotta,
pink lady radish, encore lettuce salad

2021 Estate Grown Biodynamic Riesling

Blackened BC Albacore Tuna 21

carrot ribbons, pea shoots, pickled grapes, crème fraiche

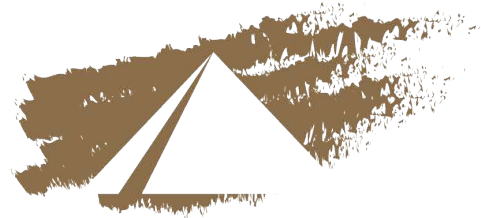
2021 Alive Organic White

BC Dungeness Crab 21

Tarragon aioli, burnt lemon,
celery tops, micro greens

2020 Estate Grown Biodynamic Chardonnay

Celebrating our 35th "Organic Harvest"
Fall 2022! We are very proud to be your
loyal plant based, and humanely harvested
animal protein "man & nature model". We
welcome our fellow planet stewards with
open arms and hearts ♥



Our culinary and garden teams work to
bring you delicious, organic produce year
round. Fresh, preserved, canned and
fermented...zero waste!

Sides 10

Saute Wild Mushrooms

Herb Risotto

Grilled Asparagus

Day Boat Halibut 39

fresh peas, wild mushroom ragout, charred
cippolini onions, fennel salad

2020 Estate Grown Biodynamic Chardonnay

Chimichurri Seared Cauliflower 26

pink lady radish, potatoes, spicy tomato jam,
wild arugula salad

2020 Estate Grown Biodynamic Grüner Veltliner

63 Acres Dry Aged Striploin 40

demi jus, herbs, snap peas, celeriac & potato pavé

2020 Organic Cabernet Franc

Seared Fraser Valley Duck Breast 36

rhubarb & cinnamon glaze, fresh noodles, wilted
tops and shoots

2020 Estate Grown Biodynamic Pinot Noir

Harissa Prawns & Mussels 32

chilies, red pepper, Nugget potatoes

2021 Syrah Malbec Rosé

Whispering Winds Farm Feature Cut MP

Summerhill is proud to serve whole animals from
local farms that have been raised and harvested
humanely. Each feature cut is complimented by
organic produce from our culinary garden.

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