

FARM TO TABLE ORGANIC AND LOCAL LUNCH MENU

Spring Greens 18

pea shoots, garden herbs and lettuces, roasted balsamic red onions, rosemary oil

add prawns or arctic char 8

2021 Alive Organic White

Pan Seared Diver Scallops 24

chargrilled local asparagus, carrot purée, citrus vinaigrette

2020 Estate Grown Biodynamic Chardonnay

Harissa Turmeric Roasted Cauliflower 17

cucumber, lemon purée, cilantro

2021 Alive Organic Rosé

63 Acres Dry Aged Beef Tartare 22


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

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



Estate Honey Lacquered Duck Leg 30

star anise, crispy rice, wilted garden greens

2020 Organic Pinot Noir

Whispering Winds Farm Beef Short Ribs 32

48 hour braise, estate quince hickory glaze, warm potato salad, cabbage relish

2020 Organic Merlot

Road 17 Arctic Char 30

seared polenta, carrot, chimichurried tops

2021 Organic Gewürztraminer

Nettle & Beet Risotto 19

spinach, sage, roasted chickpeas, nettle oil, toasted pine nuts, parmesan

2020 Estate Grown Biodynamic Grüner Veltliner

Harissa Prawn & Mussels 24

chilies, red pepper, new potatoes

2021 Syrah Malbec Rosé

*Tax & Gratuity not included. Surcharges apply. A 20% Gratuity will be added to tables of 6 or more.

Lunch