

## *Cheese Selection*

*\$ 6 per ounce  
served with crisp breads*

***Bleu Claire, Little Qualicum Dairy, British Columbia***  
*firm, crumbly bleu, buttery blue finish, raw cow's milk*

***Guillaume Tell, Domaine Feodel, Lanaudiere, Quebec***  
*soft, ice cider washed rind, pasteurized cow's milk*

***Basil Goat, Salt Spring Island Cheese, Salt Spring Island***  
*soft creamy texture, basil leaf, goat's milk*

***La Douanier, Fromagerie Fritz Kaiser, Quebec***  
*semi soft, earthy aroma, pasteurized cow's milk*

## *Sweets*

***Okanagan Apple Strudel | \$10***  
*house-made ice cream*

***Vanilla Crème Brûlée | \$10***  
*blood orange & mint salad, lime sorbet*

***Chocolate Silk Cake | \$10***  
*quince compote, eggnog ice cream, spicy caramel*

***Topfenknödel | \$10***  
*crunchy dumplings, warm plum compote, vanilla sauce*

## *Afternoon Dining*

***Roasted Tomato Basil Soup | \$10***  
*parmesan chip, herb oil*

***Winter Greens Salad | \$11***  
*roasted shallot-balsamic dressing,  
grated parmesan cheese, sunflower seeds*

***Chickpea & Quinoa Salad | \$14***  
*chermoula pesto, haloumi cheese, vegetables*  
***Add on Scallops \$8***

***Manila Clams | \$16***  
*saffron-white wine broth, herbs, garlic baguette*

***Catch of the Day | \$22***  
*lentils, spinach, fennel, snow pea & radish salad*

***Cornish Hen | \$19***  
*polenta, glazed carrots, cipollini red wine demi*

***Beef Roulade | \$21***  
*napkin dumplings, bacon wrapped beans,  
red wine reduction*

***Hungarian Goulash | \$19***  
*napkin dumplings, brussels sprouts, crème fraiche*

***House Made Veal Schnitzel | \$24***  
*parsley potatoes, butter vegetables, demi glaze*

*Hours of Operation*  
*Breakfast 7:00 am - 10:00 am | Lunch 11:00 am - 2:00 pm*  
*| Dinner 6:00 pm - 9:00 pm*  
*www.sparklinghill.com*