

At PeakFine Restaurant we aim to offer a menu that incorporates as many locally sourced and sustainably farmed ingredients as possible, while providing exquisite taste and quality. Our team is here to make sure you have an exceptional dining experience, so if you have any questions or special requests please do not hesitate to let us know!"

First Course

Seasonally Inspired Soup | 16

chef's seasonally inspired soup, using local Canadian ingredients

Sparkling Hill Caesar Salad | 14

crisp romaine lettuce, rainbow kale, slow-cooked heirloom tomatoes, shaved parmesan cheese, brown butter croutons, prosciutto crisp

Wine Pairing Option: 50th Parallel, Pinot Gris, BC 6oz | 12

Cauliflower Fritto | 14

fried & spiced cauliflower florets, Moroccan aubergine, chipotle aioli, curried cashews, mint yogurt

Wine Pairing Option: Volcanic Hills, Gewurtztraminer, BC 6oz | 12

Seared Diver Scallop | 20

green pea purée, chili, citrus, hazelnuts

Wine Pairing Option: Summerhill Cipes Brut, BC 6oz | 12

Artisan Greens & Seasonal Okanagan Berries | 16

locally sourced berries, goat cheese mousse, spiced pecans, citrus vinaigrette

Wine Pairing Option: Clos du Soleil, Fume Blanc, BC 6oz | 13

Ahi Tuna Tartar | 19

avocado mousse, lemongrass teriyaki, pickled ginger carrots, sesame cucumbers, puffed Canadian wild rice

Wine Pairing Option: Quail's Gate, Chenin Blanc, BC 6oz | 13

Harvest Risotto | 12 Main Course Option | 24

chef's daily seasonal inspired risotto



VEGETARIAN



GLUTEN FREE



HEALTHY LIFESTYLE CHOICE



VEGAN - MENU AVAILABLE UPON REQUEST

SPARKLING HILL RESORT

BREAKFAST: 7:00AM - 10:00 AM | LUNCH: 12:00 PM - 2:00 PM

DINNER: 5:30PM - 9:30PM

Main Course

Lamb Backstrap and Textures of Carrots | 34

aromatic lamb, burnt honey carrot purée, confit heirloom carrots, carrot sponge, mint chimmichurri

Wine Pairing Option: 19 Crimes, Shiraz, AUS 6oz | 13

Smoked Veal Chop | 44

torched cipollini onions, corn purée, lemon asparagus, roasted tomato demi-glace

Wine Pairing Option: Mission Hill, Chardonnay, BC 6oz | 14

Duck à la Cerise | 36

cherry confit duck leg, cast iron seared duck breast, seasonal squash, parsley purée, cherry gastrique, cherry demi-glace

Wine Pairing Option: 7 Deadly Zins, Zinfandel, CA 6oz | 17

Beef Tenderloin | 46

6 oz Canadian sous-vide beef tenderloin, warm fingerling potatoes, smoked bacon, mustard, daily harvest vegetables, mushrooms, port demi-glace

BLUE CHEESE CRUMBLE | 3 | CRISPY ONIONS | 3 | TRUFFLED MUSHROOM | 3 |

Wine Pairing Option: La Frenz, Cabernet Sauvignon, BC 6oz | 17

Spicy Prawn Linguine Aglio e Olio | 28

sustainably farmed prawns, sautéed garlic, pepperoncini, rapini, grape tomatoes, Thai basil, lemon crumb

Wine Pairing Option: Mission Hill, Viognier Reserve, BC 6oz | 13

Dukkah Crusted Black Cod | 37

green vegetable salad, tender greens, peach butter, salsa verde

Wine Pairing Option: Burrowing Owl, Pinot Gris, BC 6oz | 15

Pistachio Stuffed Peri Peri Roasted Chicken | 34

lemon and farmer's cheese ravioli, green peas, mushrooms

Wine Pairing Option: Quail's Gate, Merlot, BC 6oz | 13

Rainbow Kale & Tofu Bowl | 24

local kale, puffed Canadian wild rice, crispy potatoes, avocado mousse, sesame cucumbers, purple cabbage, heirloom tomatoes, cilantro, tahini dressing

Wine Pairing Option: 50th Parallel, Pinot Gris, BC 6oz | 12

ADD ONS

Indulge yourself by adding the following items to your dish:

Lobster Tail | 21

Parmesan Cheese | 3

Prawns | 9

Goat Cheese | 3

Chicken | 8

Mushrooms | 6

- Split any dish | 5 -

*Vegan Menu Available
Upon Request*

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