



LONGTABLE DINNER - NORTH ARM FARM, PEMBERTON - AUGUST 20TH, 2017

Sawmill Bay Oysters

fresh horseradish, raspberry mignonette, North Arm bean salsa

Turtle Valley Bison Tartare

with chilies, smoked North Arm onions, baby turnips and chives

BC Albacore Tuna Tataki

North Arm radish, shiso leaf and ponzu pearls

Pickled North Arm Beets

Okanagan goat's cheese foam and Lillooet honey granola

Quails' Gate Chenin Blanc 2016

Osoyoos Larose, Petales d'Osoyoos 2013

IL CAMINETTO

Lillooet Tomatoes + Burrata + House Cured Meats + Our Breads

*Deanne's heirloom tomatoes on grilled local eggplant puree
house chorizo and local chicken liver parfait*

*Burrata with North Arm basil, summer squash + sliced Okanagan
peaches Sherri's bread selection + roasted tomatoes in Helen's olive oil*

Arrowleaf Rose 2016



Grilled Octopus + Romesco + Pemberton New Potatoes

*with North Arm herb salsa verde and German butter potatoes
roasted local peppers and BC hazelnut Romesco sauce*

Burrowing Owl Sauvignon Blanc 2016



Hay Roasted Fillet of Beef

*slow cooked beef cheek and local mushroom ravioli
assorted North Arm carrots and Good Field mustard leaves*

Le Vieux Pin Cuvee Violette Syrah 2015



North Arm Raspberries + Golden Eagle Blueberries

*fresh raspberry sorbet and milk chocolate bars, raspberry sauce
Luigi's blueberries with lemon chiffon cake and vanilla mousse*

LaStella Moscato d'Osoyoos 2016