



honey **S A L T**
FOOD AND DRINK



DINE OUT DINNER | \$45

WINE PAIRING | \$25

— **APPETIZERS** —

CRISPY CALAMARI

fried zucchini, roasted peppers,
spicy japanese mayonnaise

- or -

ROASTED BEET & GOAT CHEESE

okanagan happy days' goat cheese,
pistachios, sunflower shoots

— **ENTRÉE** —

8-HOUR BONELESS SHORT RIB

parsnip polenta, brussels sprouts, red wine jus

- or -

BUTTERNUT SQUASH RISOTTO

roasted mushrooms, grana padano, mascarpone,
candied pumpkin seeds

- or -

MAPLE HILL CHICKEN BREAST

roasted heirloom carrots, kale and roasted
pepper mac 'n' cheese, natural jus

— **DESSERT** —

BROOKIE

inspired by "baked in brooklyn"
chocolate chip cookie meets fudge brownie,
salted caramel ice cream

- or -

KEY LIME PIE

graham craker crust, toasted meringue

NON-ALCOHOL | \$6

WINTER SPRITZ

honey & ginger syrup, fresh lemon juice

- or -

PIECE OF PIE

rhubarb syrup, strawberry & mint shrub,
citrus, egg white foam