

# THE ARBUTUS ROOM

our menu is designed to facilitate sharing.  
we encourage you to enjoy the experience & embrace a more communal style of dining.



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## TEMPURA SCALLIONS & ROMESCO SAUCE | 9

Kickin' it Back | stolichnya vodka, black pepper syrup, grapfruit juice | 11 (1.5oz)

## WILD BLUEBERRY SALAD

kholrabi, apple, radish, blueberry thyme vinaigrette | 12

Perseus Rose Frizzante, Penticton BC | 10.5

## SMOKED BONE MARROW

mushroom duxelle, garlic toast | 20

Poplar Grove Chardonnay 2017, Penticton BC | 11.5

## CHORIZO & SQUID

cherry tomatoes, grilled scallion, chile lime dressing | 22

Tinhorn Creek Reserve Rose 2018, Oliver, BC | 11

## HEIRLOOM TOMATO TART

roasted tomatoes, caramelized onions, pancetta, burrata, lemon basil & fresh tomato salsa, homemade puff pastry | 26

Lock & Worth Merlot 2018, Penticton, BC | 9.5 (served chilled)

## MUSSELS

gorgonzola, double smoked bacon, white wine cream sauce | 25/lb

Howling Bluff Sauvignon Blanc - Semillion, Penticton BC | 9.5

## HALIBUT

maple, miso & rum marinated halibut, cabbage, scallion, red pepper, snow pea, radish, garlic, ginger, cashews | 25

Covert Farms Roussanne Viogner 2017, Oliver BC | 10

add tempura scallions | 4

## THAI LEMONGRASS COCONUT CURRIED CRAB

half a local dungenous crab in the shell, thai basil, bamboo shoots, jasmine rice, red curry | 40

Syncromesh Reisling 2017, Naramata, BC | 9.5

## ENGLISH PEA RAVIOLI

ricotta, english pea, onion, roasted garlic, preserved lemon, parmesan cream | 18

Black Market Semillion 2017, Kaleden BC | 12

## BRAISED BEEF SHORT RIBS

honey glazed carrots, leeks, mashed potatoes | 38

Tinhorn Creek Cabernet Franc 2016, Oliver BC | 12

## PORTERHOUSE

24oz AAA porterhouse steak, tarragon & blue cheese butters | 90

Dirty Laundry Cabernet Sauvignon 2017, Summerland BC | 11

## CAULIFLOWER GRATIN

amber ale cheddar, hoyne dark matter bechamel | 15

## FEATURE VEGETABLE

seasonally inspired | market price.