



H₂ | ROTISSERIE & BAR

FRESH SHEET

FIRST

GRILLED OKANAGAN PEACH SALAD \$15

barnston island red frill organic mustard greens, organic baby kale, bayshore honey, tarragon mascarpone, pistachio dust

suggested pairing: ortega sea star white & rose - \$13

SECOND

PAN SEARED PACIFIC SEA BASS \$45

organic yam puree, sweet peas, cultivated mushrooms, smoked tomato and bacon lardon chutney

suggested pairing: marechal foch alderlea clarinet red - \$11

THIRD

BLACKBERRY AND THYME SHORTCAKE \$15

local blackberries, custard cream

suggested pairing: 2oz black sage vineyard pipe port \$10

**\$55/PERSON
FOR ALL THREE COURSES**