

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 | 14

chef's daily soup using seasonally inspired ingredients

Caesar Salad small | 8 large | 16

artisan romaine hearts, creamy anchovy dressing, smoked bacon lardons, buttered torn croutons, Parmesan cheese

Wine Pairing Option: 50th Parallel, Pinot Gris, BC

Shaved Root Vegetable Salad small | 8 large | 16

heritage green leaves, fresh shaved root vegetables, picked herbs, pecan dressing

Wine Pairing Option: Summerhill, Ehrenfelser, BC

Smoked Salmon & Beets | 19

slow smoked West Coast Salmon, textures of beet, dill, local goat's cheese whip, lemon

Wine Pairing Option: Quail's Gate, Chenin Blanc, BC

King Oyster Mushroom | 18

seared "scalloped" mushrooms, Skordalia, black garlic, truffle, petite salad

Wine Pairing Option: Mission Hill, Reserve Chardonnay, BC

Risotto small | 12 large | 24

daily handcrafted chef inspired risotto

Braised Beef | 18

leek fondue, crispy potatoes, pickled onions

Wine Pairing Option: Mount Boucherie, Malbec, BC



SPARKLING HILL RESORT
BREAKFAST: 6:30AM - 10:00 AM | LUNCH: 12:00 PM - 2:00 PM
DINNER: 5:30PM - 9:00PM

Main Course

Kashmiri Chili Carrot | 33

braised carrot, greens, textures of onion, almonds, lemon & mint "aioli"

Wine Pairing Option: 50th Parallel, Riesling, BC

Crown of Broccoli | 35

sumac roasted broccoli, steward curried chickpea, greens, spicy pickled onions, toasted cashews

Wine Pairing Option: Summerhill, Cipes Brut, BC

Neck of Butternut Squash | 37

pickled beets, herb salad, puffed Canadian wild rice, roasted cashew "cream"

Wine Pairing Option: Clos du Soléil, Fumé Blanc, BC

Farm Crest Chicken & Mushrooms | 38

confit garlic local chicken breast, pepper and thyme braised mushrooms, wilted greens, truffle potato gratin

Wine Pairing Option: Black Hills, Syrah, BC

Duck Breast | 39

crispy sunchokes, squash purée, sweet & sour cherry gastrique

Wine Pairing Option: Laughing Stock, Blind Trust, BC

Bouillabaisse | 40

slow cooked B.C. rockfish, prawns, mussels, leeks, green onions, potatoes, tomato and white wine broth, rouille, olive oil bread crumbs

Wine Pairing Option: Mission Hill, Viognier, BC

Rack of Lamb | 46

honey carrot purée, braised kale, roasted potatoes, burnt rosemary demi-glace

Wine Pairing Option: Rust, Zinfandel, BC

Beef Tenderloin | 48

6 oz sous-vide Western Canadian beef, harvest mash, medley of vegetables, red wine demi-glace

BLUE CHEESE CRUMBLE | 4 CRISPY ONIONS | 4 LOCAL GOAT CHEESE CRUST | 4

Wine Pairing Option: Painted Rock, Merlot, BC

ADD ONS

Confit Canadian Lobster Tail with Garlic Drawn Butter | 20

White Wine & Garlic Prawns | 11

Local Chicken Breast | 10

Roasted Mushrooms | 10

Local Goat's Cheese | 4

Red Wine Demi-Glace | 4



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