

---

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** Small | 7      Large | 14

Chef's seasonally inspired soup using local Canadian ingredients

**Sparkling Hill Caesar Salad | 14**

artisan romaine hearts, buttered torn croutons, shaved Pecorino cheese, crispy prosciutto

*Wine Pairing Option: Gray Monk, Pinot Gris, BC 6oz | 12*

**Strawberries and Almonds | 15**   

artisan green leaves, fresh and dried strawberries, toasted almonds, burnt maple vinaigrette

*Wine Pairing Option: Clos du Soleil, Fumé Blanc, BC 6oz | 13*

**Spiced Calamari | 16**

baby arugula, textures of orange, jalapeño and lime aioli

*Wine Pairing Option: Volcanic Hills, Gewurztraminer, BC 6oz | 12*

**Kale and Cucumber Salad Bowl | 17**   

toasted chickpeas, sesame seeds, mint, radish, ginger carrot dressing

*Wine Pairing Option: Burrowing Owl, Pinot Gris, BC 6oz | 15*

**Harvest Risotto | 12      Main Course Option | 24**

handcrafted Chef inspired risotto



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

# Main Course

**Arugula Almond Pesto Linguine | 25**  

roasted grape tomatoes, basil, lemon, pangrattato

*Wine Pairing Option: Mission Hill, Chardonnay, BC 6oz | 14*

**Chicken Schnitzel | 28**

whipped B.C. potatoes, lingonberry compote, side green leaf salad, sauce jäger

*Wine Pairing Option: Clos du Soleil, Fumé Blanc, BC 6oz | 12*

**Sumac Spiced Cauliflower Steak | 29**  

stir-fried vegetables, sunflower seeds, black garlic, coconut curry

*Wine Pairing Option: Volcanic Hills, Gewurztraminer, BC 6oz | 12*

**Black Garlic Lamb Leg | 31** 

confit creamer potatoes, green pea purée, heirloom carrots, salsa verde

*Wine Pairing Option: La Frenz, Cabernet Sauvignon, BC 6oz | 18*

**West Coast Salmon | 36**  

medley of vegetables, herb salad, tomato and white wine brodo

*Wine Pairing Option: Culmina, Saignée Rose, 6oz | 14*

**Beef Tenderloin | 45** 

6 oz sous-vide Western Canadian beef tenderloin, whipped B.C. potatoes, seasonal vegetables, port demi-glace

**BLUE CHEESE CRUMBLE | 4** **CRISPY ONIONS | 4**

*Wine Pairing Option: Laughing Stock, Blind Trust Red, BC 6oz | 17*

## ADD ONS

Indulge yourself by adding the following items to your dish:

East Coast Canadian Sous Vide Lobster Tail | 20

Local Roasted Chicken Breast | 8

Sautéed Prawns | 9

Sautéed Mushrooms | 6

Add Tofu | 5

Local Goat Cheese | 3



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