

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 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 6oz | 12*

**Chickpea & Mesclun Salad** small | 8 large | 16   

"chaat" style chickpeas, date sauce, chickpea crisps, pickled onion, cilantro, tangy mint dressing

*Wine Pairing Option: Volcanic Hills, Gewürztraminer, BC 6oz | 14*

**Apple & Kale Salad** small | 9 large | 18   

local apple, dried cranberries, walnuts, cilantro, pumpkin seeds, radish, blueberry vinaigrette

**ADD LOCAL GOAT CHEESE | 3**

*Wine Pairing Option: Black Hills, Viognier, BC 6oz | 15*

**Calamari Fritto Miso | 17** 

lobster chili sauce, local cherry chorizo crumble, arugula, charred lemon

*Wine Pairing Option: Mission Hill, Riesling Reserve, BC 6oz | 13*

**Risotto** small | 12 large | 24

daily handcrafted chef inspired risotto

**Truffle Mushroom Penne** small | 15 large | 30  

cashew "cream" sauce, wild and cultivated mushrooms, mushroom ash, petite herbs, pangrattato

*Wine Pairing Option: Stags Hollow, Syrah, BC 6oz | 15*



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

# Main Course

## BBQ Summer Squash | 30

cauliflower rice, squash chips, coconut spinach sauce, cilantro, fresh lime

*Wine Pairing Option: Summerhill, Rosé, BC 6oz | 13*

## Local Chicken Schnitzel | 31

parsley butter new potatoes, tomato and arugula salad with lemon

*JAEGER SAUCE | 3 LINGONBERRY SAUCE | 3*

*Wine Pairing Option: O'Rourke's Peak Cellars, Gruner Veltliner, BC 6oz | 15*

## Smoked Broccoli | 32

charred broccoli crowns, almond romesco, kale and pickled carrots

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

## 9 Spice Duck Confit | 35

beet purée, yam "risotto", spinach, ginger sour cherry and peach compote

*Wine Pairing Option: Rust Wine Co., Zinfandel, BC 6oz | 13*

## Sumac & Lemon Butter Poached Halibut | 38

shiitake mushrooms, smashed green peas, lobster tartar sauce

*Wine Pairing Option: Quail's Gate, Chenin Blanc, BC 6oz | 13*

## Beef Tenderloin | 46

6 oz sous-vide Western Canadian beef, whipped B.C. potatoes, local carrots and sautéed kale, red wine demi-glace

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

*Wine Pairing Option: 50th Parallel, Pinot Noir, BC 6oz | 15*

## ADD ONS

Confit Canadian Lobster Tail with Garlic Drawn Butter | 20

Lobster Oil Sautéed Prawns with Confit Garlic | 10

Aromatic Sous-Vide Local Chicken Breast | 10

Wild & Cultivated Mushrooms | 8

Local Goat Cheese | 4

Red Wine Demi-Glace | 4



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