

Miradoro

AT TINHORN CREEK

MIRADORO dinner

pan (to wipe your plates!)

catalan style toast with olive oil, garlic, tomato, anchovy 3.5

appetizers

gazpacho ajo blanco – chilled almond and bread soup with pickled apple 10

chorizo consommé, peas, olive caviar 10

marinated beet and hazelnut salad – mint, pea shoots, ricotta cheese 13

grilled humboldt squid, red fife wheat berry salad, grapefruit,
caper vinaigrette 14

seared halibut cheek, roast leeks, blood sausage migas 17

prosciutto & pork terrine, salsa verde, radishes, herbs 16

beef heart carpaccio, sourdough croutons, aioli, pickled root vegetables,
asiago 16

from the stone hearth oven

parsnips & preserved lemon 9

wild & cultivated mushrooms in sherry with arugula 12

thumbalina carrots with honey 9

beets with sea salt and rosemary 8

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pizza

- pizza funghi - morel mushroom, asparagus, Okanagan chevre 17
- pizza gamberetto - hand peeled shrimp & ricotta with pea shoots 17
- pizza margherita- tomato, basil, mozzarella 16
- pizza guanciale – pork jowl bacon, squash 16
- pizza di patate - potato, caramelized onion, mascarpone 15

entrees

- handcut egg noodles, preserved lemon, egg yolk, albacore tuna “bonito style”, parsley 20
- stoneground cornmeal & whey polenta, morel mushrooms, spring vegetables, parmesan foam, olive broth 22
- pancetta wrapped ling cod, cannellini beans, kale, romesco sauce 24
- forno roasted chicken, fingerling potatoes, prunes, bacon, sage 24
- sloping hill pork with sherry poached apples, celeriac puree, leeks & lentils 28
- okanagans finest beef flank steak & crisp beef shin, potato tortilla, mojo verde 26
- roast lamb in yoghurt & ras al hanout with preserved apricot, carrot puree, cous cous 25