

Miradoro

AT TINHORN CREEK

pan

(to wipe your plates!)

catalan style toast with garlic, tomato and olive oil

appetizers

gazpacho ajo blanco – white gazpacho with grapes and lemon
2bench white oldfield series 2009

chorizo consommé - peas, olive oil caviar
gewurztraminer tinhorn creek 2009

marinated beets and hazelnuts – mint, house made ricotta cheese
2bench rosé oldfield series 2009

chickpea salad – spinach, peperoncini, oregano
gewurztraminer tinhorn creek 2009

grilled squid - red fife wheat berry salad, grapefruit, caper vinaigrette
chardonnay tinhorn creek 2009

baked leeks - fried duck egg, morcilla migas
pinot noir tinhorn creek 2007

beef heart carpaccio - grana, aioli, pickled ramps
2bench rosé oldfield series 2009

sweetbread & chicken terrine - salsa verde, radishes
pinot noir tinhorn creek 2007

olive oil poached albacore tuna - asparagus, potato foam, cured egg yolk
chardonnay tinhorn creek 2009

from the stone hearth oven

sunchokes & preserved lemon

asparagus with venturi schultz balsamic vinegar and shaved peccarino

wild mushrooms in sherry with arugula

roasted spring onions with honey

roasted beets with sea salt and rosemary

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pizza

pizza funghi - morel mushroom & asparagus
merlot oldfield series 2007

pizza margherita- tomato, basil, mozzarella
2bench red oldfield series 2007

pizza gamberetto - hand peeled shrimp & house made ricotta with pea shoots
2bench rosé oldfield series 2009

pizza guanciale – pork jowl bacon, kale bud, potato
cabernet franc tinhorn creek 2008

pizza confit- duck confit and grapes
syrah oldfield series 2007

entrees

handcut egg noodles with preserved lemon, hen egg yolk, albacore tuna “bonito style”, lots of parsley
chardonnay tinhorn creek 2009

stoneground cornmeal & whey polenta with morel mushrooms and fava beans
pinot noir tinhorn creek 2007

lardo wrapped ling cod, white beans, kale buds, romesco sauce
2bench white oldfield series 2009

rock fish with aroz nero, crisp baby squid, salsa verde
chardonnay tinhorn creek 2009

duck breast with jerez poached apples, leeks & lentils
pinot noir tinhorn creek 2007

okanagans finest beef flank steak & crisp beef shin with arugula and alliolio, papas arugadas
2bench red oldfield series 2007

roast lamb in yoghurt & ras al hanout with preserved apricots and cous cous
syrah oldfield series 2007

whole forno roasted chicken with harissa spices, roast vegetables and saffron potatoes
merlot oldfield series 2007

MIRADORO food

This is our version of modern wine country cuisine for where we live that pays homage to the culinary traditions of the Mediterranean using the bounty of the Okanagan as our inspiration. Simply, but well prepared ingredients are the best of the best from our local fields, forests and ocean.