



THE WOODS

We source our products from as local as possible. Our seafood is certified Ocean Wise, our meats and poultry are raised sustainably & all natural.

TO START

DUCK RILLETTES 21

fermented grapes, charcoal crackers + house bread

GEM LETTUCES 18 ^{GF}

crispy pork + cured yolk, confit tomato, compressed cucumber, broken beet vinaigrette

PUMPKIN + FARMER 20 ^V

CHEESE GNUDI

hazelnut gremolata, maple brown butter emulsion, black truffle, crème fraîche

MAINS

CANADIAN CEDAR SMOKED 42 ^{GF}

PORK BELLY + SCALLOPS

buttered turnip puree, crispy fingerlings, Alpine Roots Farm salad, maple gastrique

HAND CUT HERITAGE BEEF 45 ^{GF}

roasted + peppered fillet, smoked fondant potato, blistered fine green beans, Bordelaise sauce, horseradish dust

DRY AGED DUCK BREAST 40 ^{GF}

sous vide beets, forbidden black rice fritters, cherry + red wine gel

WINTER ALE STEAMED 42

BLACK COD

mussels + clams, seaweed, snap peas, shashito peppers, dumplings, natural broth, hot ginger oil

VEGETABLES OF THE MOMENT ^{M/P} ^V

+ PLANT BASED

our kitchens daily inspiration

WOODS FAMOUS ALPINE TRIPLE CHEESE FONDUE

PER PERSON 15 ^V ^{GF}

Contonnier, Gruyere + Gouda cheeses, served with house bread (min 2 people)

FONDUE ENHANCEMENTS +6/each

roasted multi colour carrots ^V ^{GF}

crispy fingerling potatoes ^V ^{GF}

roasted brussels sprouts ^V ^{GF}

roasted cauliflower blend ^V ^{GF}

cherry whisky cured chorizo

okanagan fall fruits ^V ^{GF}

add black truffle paste to fondue ^V ^{GF}

TO FINISH

CHOCOLATE 11 ^{GF}

chocolate custard, chocolate crunch pearls, chocolate hazelnut nougatine + chocolate crèmeux

FRUIT 10

strawberries + cream tart, lemon curd, meringue crumble, forest dew honey

^{GF} Gluten Free

^{GF} Gluten Free Option Available

^V Vegetarian

^V Vegan



THE WOODS

LITTLE MUNCHKINS DINNER

Choose one starter, one main and a dessert. The meal is accompanied with a beverage. Please inform your server of dietary restrictions

\$23

10 Years & Younger

STARTER

WOODS TOMATO SOUP (V)

or

GARDEN SALAD (V) (GF)

MAIN

BAKED GNOCCHI (V)

with a creamy cheese sauce

or

4OZ FILLET (GF)

with roasted carrots

or

OVEN ROASTED CHICKEN BREAST (GF)

with crispy baby potatoes & roasted carrots

DESSERT

CHOCOLATE CUSTARD or **LEMON CUSTARD** (V) (GF)

(GF) *Gluten Free* (V) *Vegetarian*