



PRESTONS

RESTAURANT + LOUNGE

Dinner Menu

Dinner service begins at 4:30 p.m.

Starters

- Signature Crab Cakes** 17
Victoria's famous Blue Crab Seafood House Crab Shrimp Cakes, Snap Peas, Slaw, Chipotle Aioli
- Bourbon Onion En Croute** 12
Puff Pastry Crust, Bourbon Caramelized Onions, Wild Mushrooms, Crispy Leeks
- Crispy Pork Belly** 15
Slow Roasted Pork Belly, Watermelon Water, Togarashi Watermelon, Celeriac Puree
- Smoked Croquette** 14
Panko Crusted Smoked Gorgonzola, Chorizo Croquette, Wasabi Crème Fraiche
- Togarashi Seared Tuna** 16
Seared Yellow Fin Tuna, Snap Peas, Shaved Fennel, Mandarin Segments, Spicy Crème Fraiche, Ponzu Vinaigrette
- Corn & Seafood Chowder** 14
Corn Chowder, Seared Scallop, Shrimp, Olive Oil Poached Grape Tomatoes, Corn

Soups & Salads

- Roasted Poblano Soup** 11
Corn Salsa, Cream Cheese Crème Fraiche, Corn Tortilla
- Caesar Salad** 13
Chopped Romaine, Caesar Dressing, Lemon, Sundried Tomatoes, Bacon Lardons, Crouton, Manchego
- Heirloom Tomato Salad** 12
Heirloom Tomatoes, Bocconcini Mozzarella, Basil, Herb Oil, Balsamic Caviar, Maldon Salt
- Beet Salad** 11
Local Mini Beets, Arugula, Candied Pecans, Dried Cranberries, Okanagan Goat Cheese, Green Goddess
- Baby Greens Salad** 12
Mixed Greens, Snap Peas, Daikon, Carrots Tuille, Pickled Shiitake Mushrooms, Caramelized Honey Dill Vinaigrette, Red Pepper Paint, Manchego

Entrées

- Braised Lamb Shank** 26
Slow Braised Lamb Shank, Smoked Gorgonzola Horseradish Croquette, Roasted Brussel Sprouts, Lardons, Braisage
9 oz Rosemount Shiraz 13
- Seared Duck Breast** 25
BC Grown Beets, Roasted Fingerling Potatoes, Locally Grown Blueberry Hibiscus Demi, Celeriac Puree
9 oz Not So Knotty Chardonnay 13
- Ribeye** 36
10oz Red Wine Herb Marinated Ribeye, Olive Oil Poached Potatoes, Patty Pan Squash, Sunchoke Espuma
9 oz Los Cardos Malbec 13
- Seafood Pappardelle** 21
Seared Scallop, Prawns, Dill, Grana Padano, Confit Grape Tomatoes, Asparagus, Garlic, Lemon Zest
9 oz Kismet Sauvignon Blanc 13
- Mushroom Ravioli** 20
Shimeji Mushrooms, Asparagus, Shaved Manchego, Red Wine Demi
9 oz Young & Wyse Amber 14
- Butternut Gnocchi** 17
House made Butternut Gnocchi, Grana Padano, Snap Peas, Shimeji Mushrooms, Thyme, Cream, Garlic
9 oz Sand Hill Pinot Gris 13
- Sous Vide Chicken Roulade** 20
Sous Vide Chicken Stuffed with Chorizo, Ratatouille, Roasted Red Pepper Puree
9 oz See Ya Later Pinot Noir 15
- Pan Seared Halibut** 28
Seared Halibut, Potato Rosti, Garlic Emulsion, Sautéed Kale, Double Smoked Bacon
9 oz Quails' Gate Gewurztraminer 12
- Miso Glazed Salmon** 25
Miso Glazed Salmon, Edamame Wasabi Puree, Braised Daikon, Pickled Shiitake, Broccolini
9oz Oliver Twist Kerner 14

Wine pairings also available in six ounce or by the bottle.