AUTUMN
2026

1 HAMACHI CRUDO
Cilantro Emulsion, Fermented Radish, Sea Buckthorn
2022 O'Rourke Family Estate Georgian Lady Riesling

2 FOIE GRAS TORCHON
Dashi, Seaweed, Mushroom
2022 Peak Cellars Block 11 Riesling

3 HALIBUT
Poached Fennel, Courgette,Granny Smith Apple
2021 O'Rourke Family Estate Chardonnay

4 BRAISED LAMB
Agatha's Garden Brassicas, Heritage Carrots
2021 O'Rourke Family Estate Batch 4C Pinot Noir

5 CHOCOLATE CREMEUX
Dark Chocolate Textures, Brownie, Estate Fruit Gel
Penfolds Grandfather Rare Tawny 20YR

WINE PAIRINGS

ESTATE 90
PREMIUM 180

50°06'19"N 119°27'16"W

1910 ESTATE
Estate Orchards
Malus domestica

Cantharellus cibarius

O'ROURKE FAMILY ESTATE
Estate Garden & Vineyard
Vitis vinifera
Daucus carota
Raphanus sativus

THE TERROIR MENU

Ancient granite soils, the moderating embrace of Okanagan Lake, and the legacy of the pioneers who first farmed and settled Carrs Landing.

At Row 188, the Terroir Menu expresses this place across five courses. Each dish draws from the vineyards, gardens, orchards and wild foraged edibles of our estate and the land around it.

CURATED BY

Quinton Bennett
& Peter Koo

PEAK CELLARS
Agatha's Garden
Brassica oleracea
Cucurbita pepo
Foeniculum vulgare
Coriandrum sativum