



passa tempo


restaurant + patio at nk'mip resort

eat | drink | enjoy

Dinner

Warm Waldorf Chicken 22
grilled asparagus salad, sautéed apple,
ginger and cranberries, lemon herb oil dressing

 **Crab and Shrimp Ravioli** 26
lobster cream, spicy prawn relish

 **Proscuttio Wrapped Ling Cod** 25
basil risotto, smoked tomato compote
chili basil oil

 **Seared Ahi Tuna** 27
sesame and soy marinated,
pickled red onion gastrique
risotto cake

Braised Beef Short Ribs 24
roasted tomato shitake jus,
baby potato hash

Dry Aged Okanagan Striploin 35
crushed green peppercorn glaze,
caramelized onions, potato pave

Grain Fed Lamb Sirloin 27
sour cherry mint demi
baby potato hash

Roasted Vegetable Pave 25
saffron miso broth grilled daily vegetables