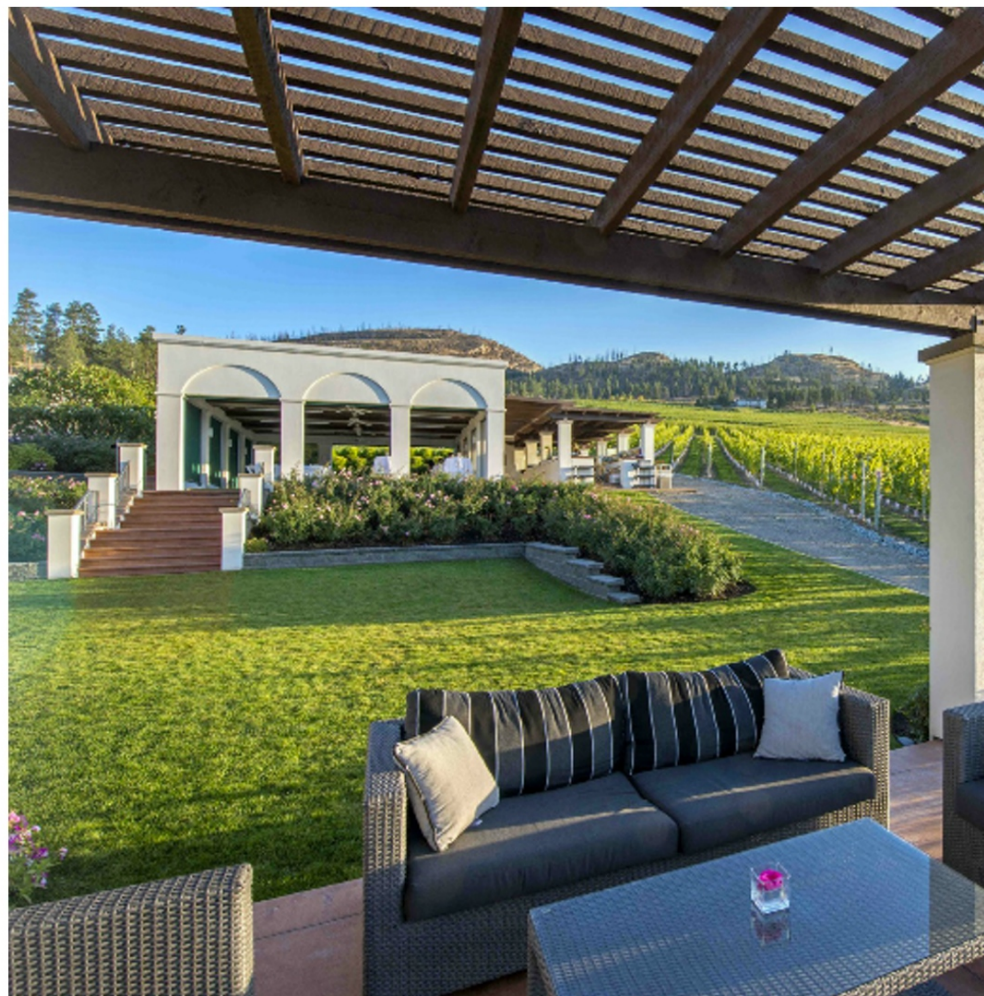


Culinaire



Okanagan Eats: The Food of BC Wine Country

by JEANNETTE MONTGOMERY

After a long Canadian winter, we perk up in anticipation of patio time and vibrant, seasonal foods. Okanagan chefs are eager to explore fresh tastes: wild asparagus in April, plump strawberries in June, heirloom tomatoes in July, and cantaloupes that quite literally roll off the vine by August. With farmers often a few minutes away, the region is a chef's paradise.

Over the last five years, the quality and diversity of cuisine in British Columbia's largest wine region has been on an upward trajectory. More wineries have restaurants, and hip dining spots (à la Vancouver or Toronto) are opening in the valley. Now, charcuterie and confit are spoken regularly and house cured/smoked/pickled is a new standard. Whether you indulge in a vineyard vista or sidle up to the bar at a downtown eatery, a culinary treat awaits.

Miradoro Restaurant at Tinhorn Creek Vineyards

537 Tinhorn Creek Road, Oliver

After more than two decades in the industry, restaurateur Manuel Ferriera opened Miradoro in partnership with his longtime friends at Tinhorn Creek, and lured Vancouver culinary talent Jeff Van Geest to the team as Executive Chef. Manny is old-school hospitality: quietly knowledgeable and gracious, paying attention to subtle details. Chef Jeff is new classic kitchen: playfully creative and thoughtful, honouring history while pushing boundaries.

Miradoro is both elegant and approachable; its winery connection means they host guests of intention and circumstance. Chef Jeff embraces this spectrum: aficionados can tuck into the *buccatini sugo al' amatriciana* with raised pork jowl and cured egg yolk, and explorers can ease into a beet risotto with ricotta and blood orange. Discover a new favourite, or enjoy a different approach to a classic.

Ideal setting: the patio, local Okanagan char, and a glass of Oldfield Series Rosé.



Brodo Kitchen

483 Main Street, downtown Penticton

After years of working in the kitchens of others, it takes a healthy nerve and good planning for a chef to open a restaurant of his or her own. In the spring of 2013, chef Paul Cecconi and his wife Holly took a leap and opened Brodo Kitchen; despite the usual new-owner-jitters, it wasn't long before they needed more staff and had a full calendar of catering gigs.

Meaning "broth" in Italian, Brodo is a comfortable and casual dining joint that's more than it appears. Local growers deliver weekly to the back door and there's a rotating selection of regional sips by the bottle or glass.

The menu hovers at four soups, four (or five) sandwiches, and a few salads as regular offerings, with a daily feature at lunch and set dinner special for evening eats. Can't decide? Try a soup flight.

Ideal setting: new friends at the communal table, a turkey leg sandwich, and a pint of cider.

Chef Chris Shaften is leading a self-appointed food revolution

KRAFTY kitchen + bar

281 Lawrence Avenue, downtown Kelowna

KRAFTY kitchen + bar opened late summer 2014 as the brave new dining world of chef Chris Shaften; he's leading a self-appointed food revolution, converting unsuspecting guests one plate at a time. Warm wood surfaces, touches of dark iron, and a gleaming bar

Tinhorn Creek Vineyards

