



\$49 PRIX FIXE MENU

FIRST COURSE

ROASTED CAULIFLOWER SOUP

with cauliflower caponata, pine nut, leek oil and chives

TOMATO + BUFFALO MOZZARELLA SALAD

balsamic pearls + herb emulsion, sourdough crostini and pemberton greens

WILD SCALLOP CRUDO (7.00 supplement)

aji amarillo, crispy prosciutto, local radish and strawberries
cilantro, chilies and creme fraiche

QUEBEC FOIE GRAS PARFAIT (7.00 supplement)

house baked brioche, okanagan pear + apple chutney, port gel
pistachio and candied orange zest

WILD BC ALBACORE TUNA 'ZUKE'

lightly seared and sliced, sweet yuzu dressing, chili sesame oil
cucumber and green onion

BC OYSTERS FOUR WAYS

fresh shucked oysters with thai salsa, raspberry mignonette
ponzu pearl, creme fraiche and trout caviar

MAIN COURSE

ALBERTA BEEF TENDERLOIN STEAK 6oz (20.00 supplement)

garlic pomme puree, broccolini, roasted pearl onions
pickled shallots, port and red wine sauce

RED DEER VENISON LOIN (10.00 supplement)

black pepper crusted with orange glazed napa cabbage, local morel mushrooms
mushroom puree, radicchio, blood orange dressing and morel sauce

YARROW MEADOWS DUCK BREAST

dashi marinated eggplant, miso + asparagus puree and house made hoisin glaze

WILD + CULTIVATED MUSHROOM RISOTTO

arborio rice, sauteed local mushrooms, finished with white wine
mascarpone, chives and grana padano

CURATED DAILY SEAFOOD ADDITION

featuring the freshest and sustainable fish available today
highlighted with local seasonal vegetables, garnishes and inspiration

MISO MARINATED BC SABLEFISH (10.00 supplement)

shiitake mushrooms, braised daikon, warm dashi broth
shaved radishes and green onion, sesame and chili baby bok choy

DESSERT

CHOCOLATE + COCONUT "BOUNTY BAR"

flourless cake layered with dark chocolate mousse and coconut-rum ganache
fresh mango, toasted coconut flakes and passionfruit syrup

FRASER VALLEY STRAWBERRY CHEESECAKE

basque-style baked cheesecake with fresh strawberries and raspberries
berry-rhubarb confit and strawberry rocher

CHOCOLATE + HAZELNUT GIANDUJA MOUSSE

chocolate + hazelnut mousse with chocolate brownie base
dark chocolate cremeux and caramelized hazelnuts

HOUSEMADE PETIT FOURS

featuring chocolate, fruit jelly, short bread and hazelnut-almond financier