



2025 NEW YEAR'S EVE TASTING MENU

FIRST SEATING - \$149 PER GUEST

APPETIZER

LOCAL BUTTERNUT SQUASH SOUP

ginger scented, spiced creme fraiche, compressed okanagan apple, pumpkin seed crunch

BC ALBACORE TUNA TATAKI

lightly seared tuna, ponzu pearls, shiso leaf, daikon radish, ponzu sauce

QUEBEC FOIE GRAS PARFAIT

house baked brioche, ruby port gel, okanagan apple and pear chutney
candied orange zest, toasted pistachios

ROOTDOWN FARM KALE 'CAESAR' SALAD

classic dressing, marcona almonds, cured egg yolk, grana padano
garlic and lemon breadcrumbs

BC WILD SOCKEYE SALMON BATTERA

'box style' sushi, salmon sashimi, avocado, oba, lemon, gluten free soya

MAIN COURSE

GRILLED ANGUS BEEF TENDERLOIN

pemberton potato and aged cheddar terrine, rootdown farm carrots, ruby port jus

ROASTED YARROW MEADOWS DUCK BREAST

roasted duck breast, confit duck leg and fig gyoza, marinated napa cabbage
five spice crisps, sesame soya vinaigrette

ORA KING SALMON

lightly cured, toasted sesame seed crust, beet and ginger salsa, tarragon aioli
roasted beets, goat cheese arancini

MISO MARINATED BC SABLEFISH

shiitake mushrooms, braised daikon radish, edamame, shaved radish
lemongrass ginger dashi broth, green onion

BC WILD + CULTIVATED MUSHROOM RISOTTO

arborio rice, roasted mushrooms, white wine, finished with mascarpone
snipped chives, parmesan crisps, mushroom gremolata

DESSERT

BLACK FOREST GATEAU

dark and white chocolate mousse with flourless chocolate cake
brandied cherries and chantilly cream

OKANAGAN PEAR + ALMOND BOMBE

vanilla chiffon layered with pear mousse and port poached pears
whipped ganache, candied almonds and crisp pear chip

SELECTION OF PETIT FOURS AND CHOCOLATES

featuring financiers, pate de fruit, and custom blended araxi dark chocolate

*Culinary Director James Walt - Restaurant Director Firi Duras
Executive Chef Ying Gao - Wine Director Jason Kawaguchi*



2025 NEW YEAR'S EVE TASTING MENU

SECOND SEATING - \$269 PER GUEST

APPETIZER

NOVA SCOTIA LOBSTER BISQUE

bc spot prawn, wild scallop boudin, shellfish oil, baby dill, squid ink cracker

ALBERTA ANGUS RESERVE BEEF TARTARE

chopped beef fillet, shallots, red onion, mustard aioli, egg yolk jam
grilled house ciabatta, black truffle

QUEBEC FOIE GRAS PARFAIT

house baked brioche, ruby port gel, okanagan apple and pear chutney
candied orange zest, toasted pistachios

KING CRAB + MATANE SHRIMP EGG CREPE ROLL

king crab, quebec shrimp, cold smoked bc salmon, yuzu mayonnaise, avocado, yuzu gel

BLUE FIN TUNA SASHIMI

ponzu pearls, garlic chips, spicy miso glaze, ponzu sauce, shaved daikon radish

MID COURSE

ROASTED PEMBERTON SQUASH + BLACK TRUFFLE RAVIOLI

brown butter sauce, crispy sage, toasted bc hazelnuts

HOUSE MADE RICOTTA GNOCCHI

local wild and cultivated mushroom fonduta, sunchoke chips
caramelized maitake mushrooms, truffle essence

add to any dish - white alba truffles 29 per gram supplement (minimum order 2 grams per dish)

MAIN COURSE

DUO OF CANADIAN PRIME BEEF

slow cooked beef cheeks, roasted tenderloin of beef, celery root puree
glazed local carrots, pickled hon shimeji mushrooms

PEPPER CRUSTED RED DEER VENISON

crisp parmesan polenta, truffle and red wine glaze, roasted pemberton butternut squash

SUNGOLD LAMB RACK

alberta lamb, pemberton potato and aged cheddar terrine
mint salsa verde, braised winter greens

MISO MARINATED BC SABLEFISH

shiitake mushrooms, braised daikon radish, edamame, quinoa, shaved radish
lemongrass and ginger dashi broth, green onion

ORA KING SALMON 'WELLINGTON'

salmon wrapped with crisp pastry, spinach, wild mushrooms, citrus scented beurre blanc
smoked salmon roe, snipped chives

DESSERT

DARK CHOCOLATE + HAZELNUT BOMBE

valrhona chocolate mousse, toasted hazelnut praline, hazelnut chiffon

ARAXI LEMON TART

baked lemon curd in a sweet pastry crust, creme fraiche ice cream and raspberry coulis

SELECTION OF PETIT FOURS

featuring financiers, pate de fruit, and custom blended araxi dark chocolate

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