



## NEW YEAR'S EVE TASTING MENU

FIRST SITTING - \$149 PER GUEST

### APPETIZER

#### NORTH ARM FARM SQUASH SOUP

preserved green apple, black garlic pearls, fried black walnuts

#### SALT BAKED BEETS

Okanagan goats cheese mousse, spelt + caraway crumb  
beet meringue, preserved haskap berries

#### GRILLED OCTOPUS

caramelized olive glaze, North Arm Farm potatoes  
mustard green chimichurri, crispy prosciutto

#### QUEBEC FOIE GRAS PARFAIT

toasted house brioche, stone fruit chutney  
candied orange peel, port gel and green pistachio

#### TUNA ZUKE

lightly seared albacore tuna, sweet yuzu dressing  
chili sesame oil, cucumber, green onion

### MAIN COURSE

#### GRILLED FILLET OF ANGUS BEEF

root vegetable gratin, vanilla parsnip puree  
roasted portabello, crispy kale port, red wine jus

#### CRISP SKIN STEELHEAD TROUT

Carolina gold rice porridge, buttered leeks  
crispy cauliflower, pickled crones, shellfish sauce

#### MISO MARINATED BC SABLEFISH

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

#### YARROW MEADOW DUCK BREAST

orange braised endive + Pemberton carrots  
baked rutabaga + cara cara orange segments  
Grand Marnier + duck sauce

#### WILD MUSHROOM AND TRUFFLE DUMPLINGS

sauteed savoy cabbage, celery root  
chanterelle mushrooms, toasted oat foam

### DESSERT

#### BLACK FOREST CAKE

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

#### CITRUS-YOGURT MOUSSE

meyer lemon curd layered with vanilla-yogurt mousse and blood orange jelly  
bergamot sorbet + candied kumquats

#### SELECTION OF PETIT FOURS AND CHOCOLATES

assorted petits fours and handmade chocolates



## NEW YEAR'S EVE TASTING MENU

SECOND SITTING - \$249 PER GUEST

### APPETIZER

#### NORTH ARM FARM SQUASH SOUP

green apple chutney, local walnuts, black truffle

#### A5 WAGYU BEEF TATAKI

brushed with bergamot oil, carrot ketchup, Pemberton vegetable crudité  
crispy Vietnamese pancake, black garlic pearls, beef tallow snow

#### QUEBEC FOIE GRAS

roasted with maple and quince vinegar, Lillooet quince jam, brioche toast

#### WILD SCALLOP TARTARE

pickled kohlrabi, pumpkin custard, kumquat, fried pumpkin seeds, pumpkin seed oil

#### RED SEA BREAM SASHIMI

served on ice with yuzu, miso, jalapeno, shaved fennel

### MID COURSE

#### WILD MUSHROOM CHARMESAN DUMPLINGS

toasted oat and bay leaf foam, shaved black Périgord truffles

#### HOUSE RICOTTA + WHITE TRUFFLE TORTELLINI

with guinea fowl consommé, shaved white Alba truffles

*\$39 supplement*

### MAIN COURSE

#### SEARED WILD SCALLOP + BRAISED PORK BELLY

braised celery root, compressed celery, green apple, golden caviar, champagne foam

#### CASCADIAN MOUNTAIN TROUT

spot prawn sausage, Carolina gold rice porridge, butter leeks, crispy cauliflower, pickled crones, shellfish sauce

#### JUNIPER + COGNAC MARINATED VENISON LOIN

North Arm Farm root vegetable gratin, vanilla parsnip puree, roasted portobello, crispy kale, black truffle port jus

#### CONFIT DRY AGED BEEF RIBEYE

finished on the grill, potato aligoté, crispy brussels sprouts  
pickled pearl onions, bordelaise sauce

#### YARROW MEADOW DUCK BREAST

orange braised endive + Pemberton carrots, baked rutabaga + cara cara orange segments  
duck confit and carrot crepe, Grand Marner duck jus

### DESSERT

#### BLACK FOREST CAKE

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

#### COCONUT

Tahitian vanilla confit pineapple, lime jam  
coconut sorbet, aged rum foam

#### SELECTION OF PETIT FOURS AND CHOCOLATES

assorted petits fours and handmade chocolates

#### ARTISAN CHEESE

chef curated artisan cheese selection of three  
served with apple-fig jam + sourdough crostini

*\$10 supplement*