



4-COURSE PRIX FIXE MENU

\$49 per guest

FIRST COURSE

SMOKED TOMATO SOUP

arancini with red leicester cheese, olive oil and chives

SECOND COURSE

BEET + BUFFALO MOZZARELLA

lightly pickled roasted beets, poached pear, spiced pecans
belgian endive and raspberry vinaigrette

HIRAMASA CRUDO (\$5 supplement)

thinly sliced yellowtail, aji amarillo leche de tigre with cilantro and jalapeno
prosciutto san daniele, compressed apple and celery

QUEBEC FOIE GRAS PARFAIT (\$7 supplement)

toasted house baked brioche, almond crunch, saffron and blood orange marmalade
ruby port gel and candied orange zest

WILD BC ALBACORE TUNA TATAKI

lightly seared and sliced, served on ice with daikon radish, shiso and ponzu pearls

SOCKEYE SALMON SASHIMI

sliced and served on ice with shiso, daikon radish, jalapeno and citrus soy sauce

BC OYSTERS FOUR WAYS

fresh shucked oysters with tomatillo + mint salsa, roasted beet mignonette
bloody mary + pickled celery, creme fraiche and trout caviar

MAIN COURSE

ALBERTA BEEF TENDERLOIN STEAK 6oz (\$25 supplement)

potato roesti, charred broccolini, maitake mushroom, puffed wild rice
balsamic glazed cipollini onion, port and red wine sauce

YARROW MEADOWS DUCK BREAST

citrus + soya glazed, korean chive pancake, baby bok choy
lotus chips, pea greens, sesame and soy vinaigrette

HOUSE MADE BUCATINI PASTA 'MENTAIKO'

humbolt squid, white wine, lemon cream, spicy cod roe, parsley, garlic chips and seaweed bread crumbs

WILD + CULTIVATED MUSHROOM RISOTTO

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

LINE CAUGHT BC HALIBUT

roasted garlic + lemon crusted, local spring vegetable medley
pea puree, almond cream and fresh herbs

MISO MARINATED BC SABLEFISH (\$10 supplement)

shiitake mushrooms, hakurai turnip + warm dashi broth, sesame and chili gai lan, radish sprouts

DESSERT

SIGNATURE HARMONY RIDGE BLACK FOREST GATEAU

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

FIRST OF THE SEASON RHUBARB

vanilla cheesecake with toasted almond crust, poached rhubarb + fresh strawberries

PASSION FRUIT MOUSSE CAKE

lemon chiffon sponge layered with passion fruit mousse
fresh mango salad + 'tropical fruit' sorbet

SELECTION OF PETIT FOURS

macaron, pate de fruit, almond financier, shortbread + marshmallow

OYSTER BAR

please ask your server for our daily selection

- KUSSHI** deep bay, smaller, deep cup, mild taste 3.75
- ROYAL MIYAGI** sunshine coast, smooth texture, mild 3.5
- CHEF CREEK** baynes bay, shallow cup, light briny finish 3.5
- FANNY BAY** vancouver island, lightly sweet and salty 3.75
- PARADISE** deep bay, vancouver island, light citrus flavour 3.5

The consumption of raw oysters poses an increased risk of food borne illness.

CHILLED SEAFOOD

- CAVIAR FROM SUSTAINABLY FARMED STURGEON (30g)**
please ask your server for our daily selection
beluga, oscietra, sevruga and bc northern divine (12g size available)
served with chopped free run eggs, snipped chives
creme fraiche and crostini

TWO TIER SEAFOOD TOWER

10 oysters on the half shell, 6 chilled prawns
albacore tuna tataki, marinated seaweed and jellyfish salad
ceviche, spicy tuna roll, smoked wild sockeye salmon 89

LOBSTER + MATANE SHRIMP SUSHI ROLL

lobster and shrimp with yuzu mayonnaise
wrapped in nori and sushi rice
avocado and sesame seeds 23.5

SOCKEYE SALMON SASHIMI

sliced and served on ice with pickled ginger, wasabi, shiso
daikon radish, jalapeno and citrus soy sauce 19.5

JUMBO PRAWN COCKTAIL

house-prepared cocktail sauce
4 pieces 19.5 6 pieces 28.5

We missed you Whistler. Welcome back!

Culinary Director Whistler James Walt
Executive Chef Jeff Park

SMALL PLATES

SMOKED TOMATO SOUP

arancini with red leicester cheese, olive oil and chives 16.5

BC HEIRLOOM TOMATO SALAD

buffalo mozzarella, aged balsamic vinegar, basil pesto and croutons 19.5

ANGUS BEEF TARTARE

beef fillet with soya garlic dressing, egg yolk jam, pickled shimeji, pine nuts
sesame and nori tuile, asian pear and radish sprout 24.5

QUEBEC FOIE GRAS PARFAIT

toasted house baked brioche, almond crunch, saffron and blood orange marmalade
ruby port gel and candied orange zest 24.5

HIRAMASA CRUDO

thinly sliced yellowtail, aji amarillo 'leche de tigre' with cilantro and jalapeno
prosciutto san daniele, compressed apple and celery 21.5

GRILLED OCTOPUS + BEETS

slow cooked octopus with lightly pickled beets, kalamata olives, belgian endive
calamansi vinaigrette and hazelnut romesco sauce 22.5

WILD BC ALBACORE TUNA TATAKI

seared rare and sliced, served on ice with daikon radish, shiso and ponzu pearls 18.5

BC OYSTERS FOUR WAYS

fresh shucked oysters with tomatillo + mint salsa, roasted beet mignonette
bloody mary + pickled celery, creme fraiche and trout caviar 19.5LARGE PLATES *All large plates can be gluten-free*

ALBERTA BEEF TENDERLOIN STEAK 6oz

potato roesti, charred broccolini, maitake mushroom, puffed wild rice
balsamic glazed cipollini onion, port and red wine sauce 49.5

RED DEER VENISON LOIN

black pepper crusted, served with sunchoke + black truffle ravioli
black garlic emulsion, pemberton rhubarb gel and diable sauce 44.5

YARROW MEADOWS DUCK BREAST

citrus + soya glazed, korean chive pancake, baby bok choy
lotus chips, pea greens, sesame and soy vinaigrette 41.5

HOUSE MADE BUCATINI PASTA 'MENTAIKO'

humbolt squid, white wine, lemon cream, spicy cod roe
parsley, garlic chips and seaweed bread crumbs 36.5

WILD + CULTIVATED MUSHROOM RISOTTO

arborio rice, sauteed mixed mushrooms, finished with white wine
mascarpone, chives and grana padano 29.5

LINE CAUGHT BC HALIBUT

roasted garlic + lemon crusted, local spring vegetable medley
pea puree, almond cream and fresh herbs 42.5

MISO MARINATED BC SABLEFISH

shiitake mushrooms, hakurai turnip + warm dashi broth
shaved radishes, sesame and chili gai lan 44.5*accompaniments for the table*

- PACIFIC PRAWN 5 ea SEARED SCALLOP 8.5 ea ROASTED BC MUSHROOMS 12.5
- MUSHROOM RISOTTO 18.5 CAULIFLOWER + VADOUVAN 12.5 TRUFFLE FRIES 11.5