

FIRST PLATES

Smoked Sockeye Salmon Terrine

watercress, green apple, pumpernickel, dill, whipped horseradish ricotta

Seasonal Mixed Greens

*blueberries, shaved fennel, pistachio crumble
elderflower pink peppercorn dressing*

Carrot Soup

*tamarind crumble, duck prosciutto
marcona almonds, citrus creme fraiche*

PRINCIPAL PLATES

Arctic Char

leeks, fennel, dungeness crab, couscous, white wine sauce

Alberta Beef Tenderloin

*green beans, grape tomatoes, roasted potato cake
cippolini onions, bordelaise sauce with fresh thyme*

Baked Polenta with Truffle Miso

*sauteed mushrooms, zucchini, broccolini,
roasted red pepper sauce, parsley pesto*

DESSERTS

Sorbet

churned daily in house

Warm Dark Cuban Chocolate Cake

brandy truffle center, vanilla ice cream

Pistachio Creme Brulee

silky chocolate mousse, apricot coulis

\$85.50

FOR THE TABLE

Seafood Tower

*a selection of oysters and sushi, prawns, salmon tartare
seared red tuna, clams, mussels, scallop ceviche*

PRINCIPAL PLATES

West Coast Sablefish

*miso sake glaze, baby bok choy, edamame, quinoa
shiitake mushrooms, dashi with soy and yuzu*

Alberta Beef Tenderloin

*green beans, grape tomatoes, roasted potato cake
pearl onions, bordelaise sauce with fresh thyme*

Baked Polenta with Truffle Miso

*sauteed mushrooms, zucchini, broccolini,
roasted red pepper sauce, parsley pesto*

DESSERT

Sorbet

churned daily in house

Warm Dark Cuban Chocolate Cake

brandy truffle center, vanilla ice cream

Lime Panna Cotta

mango compote and mango spice gelato

\$99.50

FOR THE TABLE

Seafood Tower

*a selection of oysters and sushi, prawns, steelhead tartare
seared red tuna, clams, mussels, scallop ceviche*

FIRST PLATES

Dungeness Crab + Shrimp Cake

avocado crema, baby arugula, harissa aioli

Seasonal Mixed Greens

*blueberries, shaved fennel, pistachio crumble
elderflower pink peppercorn dressing*

Carrot Soup

*tamarind crumble, duck prosciutto
marcona almonds, citrus crème fraiche*

PRINCIPAL PLATES

West Coast Sablefish

*miso sake glaze, baby bok choy, edamame, quinoa
shiitake mushrooms, dashi with soy and yuzu*

Alberta Beef Tenderloin

*broccolini, grape tomatoes, roasted potato cake
pearl onions, bordelaise sauce with fresh thyme*

Baked Polenta with Truffle Miso

*Sauteed mushrooms, zucchini, broccolini,
roasted red pepper sauce, parsley pesto*

DESSERTS

Sorbet

churned daily in house

Warm Dark Cuban Chocolate Cake

brandy truffle center, vanilla ice cream

Greek Yoghurt Mascarpone Cheesecake

fresh raspberries, vanilla meringue, raspberry gelato

\$114.50

FOR THE TABLE

Sushi Platters

a selection of sashimi, nigiri and sushi roll

FIRST PLATES

BC Tasting Plate

*albacore tuna tartare, smoked sockeye salmon terrine
dungeness crab and shrimp cake*

Oysters + Ikura

*variety of six oysters on the half shell
ikura, ponzu sauce*

Pan Seared Duck Foie Gras

brioche, blackberries, honey balsamic reduction

PRINCIPAL PLATES

Arctic Char

leeks, fennel, dungeness crab, couscous, white wine sauce

Maritimes Lobster Tail

seasonal vegetables, crushed potatoes, butter nage

Kobe Style Shortribs

*roasted pear and carrot, green beans, hazelnut gremolata, parsnip puree
coffee ancho chili demi glace*

DESSERT

Tasting Plate

platter with three assorted desserts

Petits Fours

\$123.50

please note a preorder is required for a group of 20 or more