



PLATED



TO START

BEEF CARPACCIO

Brant lake wagyu, bone marrow emulsion, dehydrated kalamata olive, puffed beef tendon, pecorino, pickled mustard seed, micro arugula (gf)

HAMACHI CRUDO

ponzu vinaigrette, whipped avocado, segmented citrus, fennel, ginger, shallot, puffed rice chip, micro cilantro, blossoms (gf)

HEIRLOOM BEET SALAD

roasted local beets, pickled beets, beet emulsion, navel orange, Mt. Lehman goat cheese, red-veined sorrel, dill (gf, v)

WHIPPED BURRATA

shaved fennel, stone fruit, prosciutto, brioche tuile, mint pesto, nasturtium, olive oil, micro basil

BROCCOLI "CAESAR"

broccoli, broccoli hummus, garlic vinaigrette, radish, pickled pearl onion, puffed rice (gf, v)

MARKET SALAD

local asparagus, peas purée, fresh herbs, shaved garden cucumber, heirloom tomato, charred lemon, olive oil (gf, v)

CARROT & CITRUS

glazed & roasted carrots, orange segments, beets, fermented chili vinaigrette, cashew crema, pistachio dukkah (gf, ve)

ICEBERG WEDGE

caper vinaigrette, fresh baby herbs, pickled pearl onion, edamame beans, puffed wild rice (gf, df)

PASTA

SHORT RIB RIGATONI

pomodoro sauce, vino rosso braised short ribs,
garlic, ricotta, lemon parsley gremolata

POMODORO RIGATONI

grape tomatoes, olive oil, torn basil

WINTER GNOCCHI

hand rolled potato gnocchi, brown butter emulsion,
winter squash parisian, parmesan, sage, toasted hazelnuts



MAINS

CANADIAN PRIME STRIPLOIN

tallow pavé, madeira demi-glace, celeriac purée, broccolini, chervil (gf)

FREE RANGE ORGANIC CHICKEN

butter poached breast, confit leg ballotine, porcini arancini, roasted maitake mushroom, mushroom purée, mustard cream, pea tendrils

BC KING SALMON

manilla clams, chowder velouté, confit potatoes, local carrots, braised celery, dill (gf)

Upgrade to Smoked wild Sablefish

SPRING SALMON

confit potatoes, carrot purée, asparagus mustard cream, dill fronds (gf)

48 HOUR SHORT RIB

tallow pavé, madeira demi-glace, celeriac purée, broccolini, chervil (gf)

FRASER VALLEY DUCK

pan roasted breast, braised leg fritter, duck fat pavé, beet emulsion, broccolini, port demi-glace

WILD HALIBUT

line caught & pan roasted, herb gnocchi, haricot vert, split herb emulsion, tiny carrots, masago (df)

LEEK MOSAIC

roasted local leeks, toasted nori, asparagus tips, pea purée, golden beets, confit potatoes, roasted maitake mushroom, pea tendrils (gf, ve)

GARDEN MUSHROOM

seared oyster mushrooms, asparagus, confit baby leek, mushroom purée, potato rösti, charred onion jus (ve)





TO FINISH

PEAR TART

vanilla poached pears, cardamom custard,
chantilly, gewurztraminer gelée,
orange tuile, lemon balm (se)

STRAWBERRY TART

local strawberries, elderflower custard, chantilly,
rosé gelée, dehydrated lemon meringue,
micro basil

HONEYCOMB CHEESECAKE

toasted graham, navel orange gelee, honeycomb,
caramelized white chocolate cremeaux

TIRAMISÙ

chocolate, espresso, mascarpone,
chantilly cream, cocoa nib dentelle

PINEAPPLE RUM BABA

coconut, caramelized pineapple,
vanilla creme anglaise

CHOCOLATE TERRINE

Oat cake, coconut whip, chocolate soil (gf, ve)

COCONUT PANNA COTTA

mango coulis, sorrel, latik, pineapple tapioca pearls (gf, ve)



WHITE TABLE

CATERING + EVENTS