

OYSTERS on the half shell **MP**

ASPARAGUS SOUP **\$13**

Soft poached Bekings' farm egg, pickled ramp, grapefruit, black garlic

"CRISPY SQUID & SANGRIA" **\$15**

Tempura Humboldt squid, sangria compressed melon, arugula, citrus

FOIE GRAS TERRINE **\$22**

Québec foie gras terrine, local strawberries, rhubarb chutney, hazelnut crumble

LOCAL RABBIT **\$18**

Rabbit loin, pistachio crust, rabbit terrine, turnip, cherry and pistachio brittle

SNOW CRAB **\$14**

Avocado roll, passion fruit gelée, pickled radish, vanilla marinated zucchini

GRILLED BABY ROMAINE **\$14**

Soft poached Bekings' farm egg, shaved truffle pecorino, white anchovy and Parmesan dressing

HEIRLOOM TOMATO **\$16**

Italian burrata, heirloom tomato, Acorn farm greens, olive oil

BEEF TARTARE **\$18 APPETIZER \$30 MAIN**

Filet, fermented cabbage, grilled romaine heart, cashew purée, pickled red carrot, ginger vinaigrette

ROASTED BEETS **\$21**

Roasted beets and "Tokyo" turnips, chickpea "panisse", strawberry, candied pecan and mustard seed

PAN ROASTED BC HALIBUT **\$37**

Potato scales, morels, ragout of spring vegetables, mushroom bouillon, halibut tortellini

GARGANELLI **\$22**

Hand rolled garganelli, delicate parmigiano broth, wild mushrooms, black shallot, ramp leaves

LOCAL GUINEA FOWL **\$29**

Roasted breast, smoked bacon flan, seared foie gras, spinach, braising jus

SEARED SCALLOPS **\$26**

Roasted cauliflower, fennel confit, yellow curry, sliced green apple, black garlic

ALBERTA LAMB SIRLOIN **\$29**

Ricotta gnudi, eggplant pavé, yogurt geleé, mint oil

BEEF FILET **\$40**

Roasted beef filet, king mushrooms, truffled romaine, parsnip pureé, pickled apple, bordelaise

5 Course tasting menu \$80 / wine pairings \$35

CHEESE FLIGHT 3 FOR \$15 OR 5 FOR \$22

DESSERT

\$11

CHOCOLATE ORANGE

Brown butter financier, candied orange zest, clementine meringue, cocoa syrup

ESTD 2016 CARROT CAKE

Cinnamon glaze, brown butter cream frosting, carrot pureé, pickled raisins, pecan brittle, yuzu sorbet

RASPBERRY SHORTCAKE

Almond dacquoise, honey-chocolate ganache, raspberry sorbet, lime marshmallow, raspberry candy

ICE CREAM

Chef's selection of 3, assorted crumble

Sorbet available

FINE FOOD & FINE WINE

Pastry Chef: Gabriel Messier

CHEESE FLIGHT

Selection of 3 \$15 Selection of 5 \$22