

OYSTERS on the half shell **MP**
ASPARAGUS SOUP \$13
Soft poached Beking's farm egg, asparagus, grapefruit, black garlic

FOIE GRAS TERRINE \$22
Québec foie gras terrine, local strawberries, rhubarb chutney, hazelnut crumble

LOCAL RABBIT \$18
Rabbit loin, pistachio crust, rabbit terrine, turnip, pickled cherry

KING CRAB \$16
Avocado-nasturtium parfait, red pepper, passion fruit gelée, pickled radish, vanilla marinated zucchini

HEIRLOOM TOMATO \$16
Italian burrata, heirloom tomato, Acorn farm greens, olive oil

ROASTED BEETS \$14
Pickled raspberry, goat cheese mousse, cardamom crumble, coffee-beetroot vinaigrette

BEEF TARTARE \$18 APPETIZER \$30 MAIN
Filet, fermented cabbage, grilled romaine heart, cashew purée, pickled red carrot, ginger vinaigrette

VENISON \$42
Roasted venison tenderloin, chanterelles, summer vegetables, cassis pickled cherry, red wine jus

PAN ROASTED BC HALIBUT \$37
Potato scales, wild mushrooms, summer vegetables, mushroom bouillon, fingerling potato

PAPPARDELLE \$22
Wild mushrooms, black shallots, garlic scape pesto cream sauce, peas, spinach

ADD: Confit rabbit \$5

LOCAL GUINEA FOWL \$29
Roasted breast, fondant potato, seared foie gras, spinach, braising jus

SEARED SCALLOPS \$26
Seared Atlantic scallops, garlic scape pesto, beurre blanc, summer vegetables, spinach purée barley, crispy pork belly

BEEF FILET WINE \$40
Roasted beef filet, king mushrooms, duck fat roast fingerling potato, parsnip purée, pickled apple, bordelaise

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

DESSERT

\$11

CHOCOLATE ORANGE

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

CARROT CAKE

Cinnamon glaze, brown butter cream frosting, carrot pureé, pecan brittle, hazelnut ice cream

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 FOR CHEESE FLIGHT FINE WINE

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