



DINNER MENU

Four Course Dinner Menu - \$125.00/guest

add artisanal bread to your menu for +\$3.00 per person

To create a custom menu for your group please pre-select one starter, two mid-course selections, two mains, and one dessert. Dietary restrictions will be accommodated with advanced notice.

STARTER *please pre-select **one** of the following*

pacific albacore tuna foie gras parfait, brioche, shiro dashi

wagyu beef carpaccio black garlic, lavash, preserved garlic mostarda

MID COURSE *please pre-select **two** of the following*

green salad shaved vegetables, puffed rice, lemon vinaigrette

roasted sunchoke soup pickled sunchoke, seared foie gras, crostini

hay roasted beets & burrata newtown pippin apple, compressed beet, red wine vinaigrette

chicory & okanagan apple salad buttermilk blue cheese dressing, candied walnut

MAIN COURSE *please pre-select **two** of the following*

northern pacific lingcod runner bean, fennel, chive

wild mushroom risotto black truffle, extra virgin olive oil, parmesan

pork chop roasted apple, pomme purée, kale, chanterelle, mustard jus

venison loin pumpkin seed & cocoa nib crust, celeriac, maitake, venison jus

ribeye wild mushroom, sunchoke, smoked potato pavé, red wine jus

ADD-ONS *price per person; full table participation required*

seared scallops +\$18

seared foie gras +\$20

DESSERT *please pre-select **one** of the following*

brown sugar pavlova poached pear, yuzu crème, spiced chantilly, crumble

crema catalana apple, cinnamon cremeux, muscovado crumble

earl grey panna cotta toasted honey, candied pistachio, bergamot crème

Menu prices are subject 5% GST and 19% service charge.

Menu selections are subject to change without notice due to seasonality and availability.

Allergies and dietary restrictions will be accommodated with advance notice.

Coffee and tea is not included.