



dinner

240 *share*

northern divine caviar
crème fraîche, cornichon,
caper, egg, chive, brioche

baby back ribs
garlic sesame glaze,
roasted peanut, green onion

marinated olives
orange zest, olive oil,
chili, crispy garlic

west coast or east coast oysters 4ea
mignonette, cocktail sauce, lemon
add crème fraîche & northern divine caviar 2.5ea

cod rilette 18
compressed cucumber, jalapeño,
sour cream, toasted sourdough

'KFC' 16
korean fried cauliflower, sesame, cilantro

house made artisanal bread 7
olive oil, maldon salt

starters

hay roasted beets & burrata 26
newtown pippin apple,
compressed beet,
red wine vinaigrette

organic okanagan carrot soup 19
spinach tuile, pickled carrot,
fennel oil

pacific albacore tuna 38
foie gras parfait, brioche, shiro dashi

wagyu carpaccio 34
black garlic aioli, lavash,
bell pepper mostarda

chicory & okanagan apple salad 27
candied walnut, brandy,
buttermilk blue cheese dressing

mains

bradner farms striploin 72
candy onion, swiss chard & ricotta,
german potato, shallot red wine jus

dover sole & scallop 58
brioche crust, spinach, parsnip,
shrimp mousse, fish velouté

northern pacific lingcod 43
runner bean, fennel, chive

venison loin 52
pumpkin seed & cacao nib crust,
celeriac, maitake, venison jus

pacific halibut 49
romanesco, snap pea, sauce vierge

dungeness crab agnolotti 48
sautéed kale, herb broth, trout roe

cornish hen pot-au-feu 46
turnip, carrot, brussels sprout

sides

roasted bc beetroot 12
horseradish crème fraîche, pickled onion

crispy fingerling potato 12
confit, parsley

truffle fries 18
chive, parmesan, truffle

sautéed mushrooms 12
wild & domestic mushrooms

extras

foie gras 20

scallops 18

lobster tail 20

**In compliance with the Department of Public Health, we advise that eating raw or undercooked meat, poultry, or seafood poses a risk to your health.
march 16, 2022 *prices do not include taxes mp-market price*