



DINNER MENU

Custom Three Course Dinner Menu - \$92.00/guest

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

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

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

summer lettuce compressed fennel, apricot, whipped ricotta, almond

compressed watermelon & feta cucumber, kalamata crumble, mint, lemon

green salad shaved vegetables, puffed rice, lemon vinaigrette

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

bc sockeye salmon fennel, preserved lemon, dill

northern pacific halibut bell pepper, chorizo, sweet corn, chanterelle

duck breast plum, garlic scape relish, broccoli

veal striploin fingerling potato, oyster mushroom, french bean, peppercorn jus

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

brown sugar pavlova vanilla, almond, raspberry

caramel pot de crème crème fraîche, pecan breton

hazelnut praline bar milk chocolate, passion fruit namelaka

*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 not included.*



DINNER MENU

Custom Three Course Dinner Menu - \$105.00/guest

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

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

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

tomato gazpacho marinated stone fruit, croutons, extra virgin olive oil

summer lettuce compressed fennel, apricot, whipped ricotta, almond

compressed watermelon & feta cucumber, kalamata crumble, mint, lemon

green salad shaved vegetables, puffed rice, lemon vinaigrette

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

haida gwaii sablefish red miso glaze, eggplant, spicy cucumber, sesame

duck breast plum, garlic scape relish, broccoli

sun gold lamb chops falafel, zucchini blossom, ricotta, oregano jus

beef tenderloin fingerling potato, oyster mushroom french bean, peppercorn jus

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

brown sugar pavlova vanilla, almond, raspberry

caramel pot de crème crème fraîche, pecan breton

hazelnut praline bar milk chocolate, passion fruit namelaka

*Menu prices are subject 5% GST and 19% service charge.
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Allergies and dietary restrictions will be accommodated with advance notice.
Coffee and tea not included.*



DINNER MENU

Four Course Dinner - \$135.00/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.

S T A R T E R *please pre-select **one** of the following*

buffalo burrata local harvest tomato, basil, unfiltered olive oil, reduced balsamic, focaccia

hamachi crudo radish, shiro dashi & yuzu dressing

wagyu tartare green peppercorn dressing, salt & vinegar chip

M I D - C O U R S E *please pre-select **two** of the following*

tomato gazpacho marinated stone fruit, croutons, extra virgin olive oil

summer lettuce compressed fennel, apricot, whipped ricotta, almond

compressed watermelon & feta cucumber, kalamata crumble, mint, lemon

green salad shaved vegetables, puffed rice, lemon vinaigrette

M A I N C O U R S E *please pre-select **two** of the following*

haida gwaii sablefish red miso glaze, eggplant, spicy cucumber, sesame

duck breast plum, garlic scape relish, broccoli

sun gold lamb chops falafel, zucchini blossom, ricotta, oregano jus

beef tenderloin fingerling potato, oyster mushroom, french bean, peppercorn jus

D E S S E R T *please pre-select **one** of the following*

brown sugar pavlova vanilla, almond, raspberry

caramel pot de crème crème fraîche, pecan breton

hazelnut praline bar milk chocolate, passion fruit namelaka

*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 not included.*