

# breakfast

THE "BIG JOSIE"  
BREAKFAST \$22  
two eggs any style, roasted tomatoes, bacon,  
sausage, toast, hashbrowns

GRANITE MOUNTAIN  
FRITTATA \$20  
MIXED GREEN SALAD + GRILLED FOCACCIA  
tomatoes, jalapeño, potatoes, red onions, dill,  
cheddar cheese

BRIOCHE FRENCH TOAST \$18  
maple butter, candied pecans,  
chai whipped cream

BREAKFAST SANDWICH \$20  
fried egg, bacon, cheddar, lettuce,  
tomato jam, burger sauce, hash browns

VELVET SMOOTHIE BOWL \$18  
mixed berry smoothie, chia seed, granola,  
banana, wild blueberry, honey, almond milk

## side & add-ons

FRESH CUT FRUITS \$10  
ADD EGG \$2  
OATMEAL, BLUEBERRY  
COMPOTE, BROWN SUGAR \$10  
BACON OR SAUSAGE \$10  
HASHBROWN POTATOES \$5  
TOAST \$2  
GF BREAD \$4

## beverages

CHERRY HILL COFFEE \$5  
ESPRESSO, AMERICANO,  
CAPPUCCINO, LATTE  
\$3.5/\$4.5/\$4.5/\$5.5  
SELECTION OF TEAS \$5  
very berry Rooibos, jasmine, peppermint,  
english breakfast, japanese sencha green tea  
ORANGE JUICE \$6  
OTHER JUICES \$5  
apple, blueberry, cherry, cranberry  
DAILY SMOOTHIE \$10  
orange juice, almond milk, berry mix  
add protein powder \$2.5

# lunch

## table d'hôte

\$32 / PERSON

VEGETARIAN OPTION AVAILABLE

### 1st course

BC CLAM CHOWDER <sup>gf</sup>  
smoked sablefish, chives

OR

VELVET GREEN SALAD <sup>vg</sup>  
olive oil lemon house dressing, cherry tomato,  
cucumber, radish, pickled red onions, crispy quinoa

### main course

GRILLED ALBACORE TUNA <sup>gf</sup>  
niçoise quinoa salad, celery, cucumber, dill, tomatoes,  
olives, pepper & tomato dressing

OR

MEATBALL PAPPARDELLE PASTA  
beef & pork meatballs, crispy kale, cream, panko parm

### dessert

SCOOP OF HOUSE-MADE SORBET

OR

BUTTERSCOTCH PUDDING  
salted chocolate crumble, coffee whipped cream

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## a la carte

BC CLAM CHOWDER <sup>gf</sup> \$16  
smoked sablefish, crème fraiche, chives

VELVET GREEN SALAD \$16  
ADD CHICKEN +\$8, TUNA +\$8  
olive oil lemon house dressing, cherry tomato,  
cucumber, radish, pickled red onions, crispy quinoa

GRANITE MOUNTAIN CEASAR SALAD \$17  
ADD CHICKEN +\$8, TUNA +\$8  
creamy house made dressing, anchovy,  
spicy panko parm, lemon wedge, bacon

RED BEETS & ARUGULA SALAD <sup>gf</sup> \$16.5  
pickled mustard seeds, balsamic pearls, shaved  
manchego cheese, crispy tapioca chips, shaved radish

THE JOSIE BURGER \$20  
aged cheddar cheese, tomato, lettuce, burger sauce,  
tomato jam, pickle, fries

CRISPY CHICKEN \$20  
swiss cheese, honey-dijon mustard coleslaw, avocado  
purée, pickled jalapeno, brioche bun, fries

VELVET VEGGIE BURGER <sup>vg</sup> \$18  
grilled beetroot, black bean & chickpea patty, sweet &  
tangy slaw, pickled jalapeno, crispy onion ring, guacamole,  
chipotle mayonnaise, black & white sesame bun.

ALL SANDWICHES COME WITH FRIES, SUBSTITUTE  
SWEET FRIES \$3 / POUTINE \$6 / SIDE SALAD \$4 / SOUP  
\$5 / SEASONAL VEGETABLES \$4 / ADD BACON \$2 /  
GLUTEN FREE BUN \$3

MUSSELS & FRIES \$28  
1-pound steamed mussels, RBC milk stout,  
grilled focaccia & fries

POKE BOWL <sup>vg gf</sup> \$22  
ADD CHICKEN +8, ADD TUNA +8  
wakame seaweed salad, cherry tomato, cucumber,  
radish, mango, sesame seeds, crispy fried rice, avocado,  
shredded cabbage

## sweet

ICE CREAM OR SCOOP OF  
HOUSE-MADE SORBET \$8

WARM MINI DONUTS \$8  
candied ginger

# ve l . v æ t dinner

## cold seafood bar

SEAFOOD TOWER 2ppl \$68 4ppl \$120  
oysters, mussels, clams, tuna poke, trout tartare, sockeye  
candied salmon, scallop ceviche

FRESH KUSSHI OYSTERS gf 6pack \$24  
horseradish, lemon, cocktail sauce

NORTHERN DIVINE BC CAVIAR \$160  
sourdough blini, traditional garnishes

TUNA POKE BOWL gf \$18  
poke dressing, radish, cucumber, mango, tomato,  
seaweed salad, tortilla chips

SHRIMP COCKTAIL gf \$18  
cocktail sauce, cucumber, cherry tomato, cilantro

SPICY TROUT NORI WRAP ROLL \$12  
chipotle mayo, sushi rice, black & white sesame seed,  
soy yuzu ponzu dressing, ginger sweet chili sauce

## starters

VELVET GREEN SALAD gf \$10  
olive oil lemon house dressing, cherry tomato,  
cucumber, radish, pickled red onions, crispy quinoa

OKANAGAN PEAR +  
BLUE CHEESE SALAD gf veg \$13  
Little Qualicum Blue Claire cheese, endive, radicchio,  
toasted pecan, shaved radish, balsamic dressing

BEETS & FLOURISH FARM  
MICROGREENS SALAD gf \$11  
pickled mustard seeds, balsamic pearls,  
shaved manchego cheese, crispy tapioca chips,

BAKED FRENCH ONION SOUP \$16.5  
beef & onion broth, croutons, gruyere cheese &  
crispy onion rings

BC CLAM CHOWDER gf \$16.5  
smoked sablefish, crème fraiche, chives, pernod

BISON CARPACCIO \$17  
pistachio, parmesan, truffle mayo, focaccia crisp, popcorn

ROSSLAND BREWERY STEAMED MUSSELS \$22  
3/4 pound steamed mussels, RBC milk stout, grilled focaccia

## mains

ROASTED MAPLE & SAKE SABLEFISH  
gf df \$44  
garlic & onion puree, sauteed sake mushrooms, potatoes &  
rosemary gastric

SEAFOOD CIOPPINO SKILLET gf df \$40  
lois lake steelhead trout, scallop, mussels, clams &  
calamari, hearty tomato broth, pernod, vegetables, white  
beans

BEEF FLANK STEAK gf \$38  
scallop potatoes, truffled broccoli puree, baby carrots

ROASTED PROSCIUTTO WRAPPED

PHEASANT gf \$44  
barley, parsnip puree, baby carrots, cream "jus roti "

CULTIVATED & WILD MIX MUSHROOMS  
RISOTTO gf veg \$32  
leeks, lemon & thyme, mascarpone & parmesan cheese

ADD PERIGORD BLACK TRUFFLE:  
1 GRAM/15, 2 GRAMS/25

## table d'hôte dinner

\$64 / PERSON

### 1st course

TUNA TATAKI  
pickled vegetable, wasabi - yuzu dressing, peashoot,  
tapioca chip

BISON CARPACCIO  
pistachio, parmesan, truffle mayo, focaccia crisp, popcorn

BEETS & FLOURISH FARM  
MICROGREENS SALAD  
pickled mustard seeds, balsamic pearls,  
shaved manchego cheese, crispy tapioca chips,  
shaved radish

### main course

SEAFOOD CIOPPINO SKILLET gf df  
scallop, mussels, clams & calamary, hearty tomato broth,  
pernod, vegetables, white beans

BEEF FLANK STEAK gf  
scallop potatoes, truffled broccoli puree, baby carrots,  
port reduction.

CULTIVATED & WILD MIX  
MUSHROOMS RISOTTO gf veg  
leeks, lemon & thyme, mascarpone & parmesan cheese,  
sliced Perigord black truffles

### dessert

LEMON CURD POT DE CRÈME gf  
crispy meringue, passion fruit sorbet

CHEESE PLATE  
2oz  
kitchen selection

# velvet

## desserts

LOCAL APPLE & CALVADOS  
SOUFFLÉ \$14  
calvados crème anglaise & candied bacon

WARM CHOCOLATE BROWNIE  
PLATTER \$18  
whipped cream, nuts, cocoa nibs,  
ice cream, syrup

BAKED ALASKA FLAMBEE \$16  
chocolate crust, chocolate ice cream,  
orange blossom meringue, cherry compote

LOCAL & IMPORTED  
CHEESE \$18  
two cheese selection, condiment & house  
made cracker

## dessert wine

2 OUNCE POUR  
LATE HARVEST VIDAL \$11  
mission hill estate / okanagan, canada

OLOROSO SHERRY \$10  
gonzalez byass / jerez de la frontera, spain

PINE AU DES CHARENTES \$15  
5.ans d'age enfut de chene

4 OUNCE POUR  
MOSCATO D'ASTI / 2016 \$14  
vietti / piemonte, italy

## port

2 OUNCE POUR  
10 YEAR TAWNY \$14  
taylor fladgate / vila nova de gaia, portugal

20 YEAR TAWNY \$24  
taylor ladgate / vila nova de gaia, portugal

GRANDFATHER TAWNY \$28  
penfolds / adelaide, australia

2014 VINTAGE TAWNY \$12  
la frenz / naramata, canada

1985 VINTAGE \$38  
dow's / douro, portugal

## specialty coffees

THE VELVET PICK-ME-UP \$13  
bailey's, kahula, espresso

BAILEY'S COFFEE \$12  
bailey's irish cream, coffee, whipped cream

B52 COFFEE \$12  
bailey's, kahlúa, grand marnier, coffee,  
whipped cream

SPANISH COFFEE \$13  
brandy, triple sec, coffee, whipped cream

MONTE CRISTO COFFEE \$14  
kahlúa, grand marnier, coffee, sugar rim,  
whipped cream

IRISH COFFEE \$12  
irish whiskey, coffee, whipped cream

SPICED HOT CHOCOLATE \$12  
peppermint schnapps, chili, hot chocolate,  
whipped cream