

dinner

SPRING / SUMMER

2-course \$48 / 3-course \$58

starters

SPRING PEA SOUP

lightly seared albacore tuna + spring onion fritter

SPRING VEGETABLE & EARTHY ORGANIC FARMS LETTUCE GREENS

thinly sliced crisp vegetables, pickled red onions, zesty dressing

BLUE GOOSE FARMS ORGANIC BEEF TARTARE

forest farms quail egg, pomme gaufrette, arugula

FRIED FISH CAKES

sauce gribiche, crispy capers + spring radish

mains

SPLIT PEA CRUSTED PAN ROASTED BC HALIBUT

pea, mint + lemon risotto, brown butter sauce, roasted garlic tapioca chip

GRILLED LAMB RUMP STEAK

new potato + fava bean "a la francaise", grilled baby carrots, port-red wine reduction

BC GRILLED SOCKEYE SALMON STEAK

bc morel mushroom "ragout", pomme purée + crispy onions

HOUSE-MADE PAPPARDELLE PASTA

spring vegetables medley, roasted tomato sauce, arugula pesto + herb mascarpone

dessert

BURNT BASQUE CHEESECAKE

huckleberry sauce + morel ice cream

CHILLED FRESH FRUIT BERRY SOUP

vanilla panna cotta + mint pearls