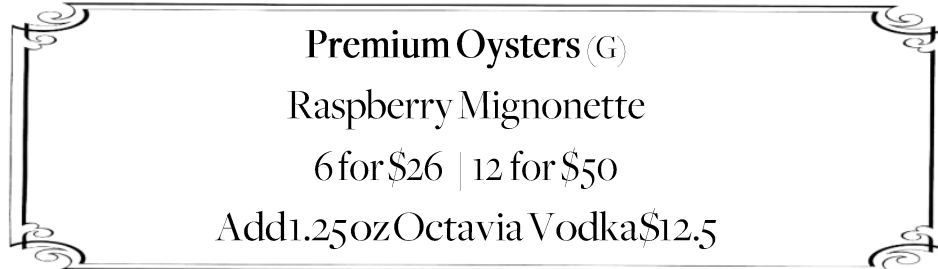


Dinner

To Start



Spring Pea Soup (G) Alderwood Smoked Scallop, Preserved Carrot	21
Butter Lettuce & Belgium Endive Salad (V)(G) Orange Segments, Walnuts, Goat Cheese, Meyer Lemon Emulsion	18
Arugula & Fennel Salad with Macerated Campari Tomato (V)(G) Fior di Latte, Toasted Sunflower Seeds, Watercress, Radishes, Lemon Olive Oil	18
Dungeness Crab & Asparagus Salad (G) Lime Infused Avocado, Soft Boiled Quail's Egg, Tarragon Oil, Yuzu Sake Kasu Purée	28
Steelhead Salmon Tartare Sea Asparagus, Pickled Red Onion, Oyster Emulsion, Rye Crostini	24
Braised Pacific Octopus (G) Sunchoke, Yukon Potato, House Cured Lardo, N'duja Vinaigrette	24
Foie Gras Parfait with Rhubarb & Strawberry Rhubarb Fennel Jam, Celery Hearts, Marcona Almonds, Pink Peppercorn, Toasted Brioche	30

Pasta

Seafood Pasta with White Wine Reduction Spaghettini, Argentine Red Shrimp, Scallops, Humboldt Squid, Calabrian Chilies, Garlic	38
Spring Lamb Bolognese Tagliatelle, Basil, Mint, Italian Parsley, Grana Padano	34
Nettle Risotto with Spring Asparagus (V)(G) Sautéed Morel Mushrooms, Parmesan Cheese	33

Executive Chef Montgomery Lau
(V) Vegetarian | (G) Gluten-Free

The consumption of raw oysters poses an increased risk of foodborne illness.
A cooking step is needed to eliminate potential bacteria or viral contamination.

Entrées

Pan Roasted Artic Char & Hokkaido Scallop Ricotta Agnolotti, Peas, Zucchini, Smoked Fumet & Whey Emulsion, Chive Oil	42
Line Caught Haida Gwaii Halibut (G) Beluga Lentils, Tokyo Turnips, Confit Tomatoes, Gold Vegetable Nage	54
Cornish Game Hen al Mattone (G) Seared Polenta, Confit Artichoke, Roasted Red Onion, Cerignola Olive Tapenade, Natural Jus	40
White Wine Braised Spring Rabbit Kale Infused Potato, Crispy Onions, Fava Beans, Pickled Mustard Seed, Sauce Robert	42
Pan Roasted Fraser Valley Duck Breast Fregola, Rhubarb Compote, Roasted Fennel, Hibiscus Gel	46
Reversed Seared Alberta AAA Beef Tenderloin (G) Lyonnais Potatoes, Asparagus, Ramp Butter, Red Wine Jus	58
Duo of Lumina Lamb (G) Lamb Rack Double Chop, Lamb Shank Presse, Braised Chickpeas, Blistered Tomatoes, Olives	58

Enhancements

Pan Roasted Scallops (2pc)	18
Butter Glazed Patagonian King Prawns (3pc)	18
Pan Seared Foie Gras	26

Sides

Confit Garlic & Gruyère Cheese Toast (V)	12
Charred Asparagus, Walnut Crema, Parmesan (G)	14
Bacchus Truffle Frites, Parmesan (V)(G)	12
Creamy Garlic Mashed Potatoes (V)(G)	11
Roasted Fennel & Heirloom Carrots with Cerignola Olive Vinaigrette (V)(G)	16
Nettle Risotto with Morel Mushrooms and Spring Asparagus (V)(G)	16

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