

CULINARY APERITIF

Organic Ocean's Trap Caught BC Spot Prawns 🌊	8
Poached in foie gras oil with Alberta shiso leaf	
Qualicum Beach Scallop Ceviche 🌊	8
Finger lime caviar, confit mayer lemon	
Pura Vida Farms Beef Tataki	9
Ginger & soy emulsion, sesame seed tuiles	
BC Kusshi Oyster 🌊	6
Hickory smoked at the table	
Alberta Beef Carpaccio	8
Asparagus spears, truffled local pecorino	
Wild BC Albacore Tuna 🌊	8
Togarashi marinade, yuzu, seedlings	
Tomato Tartar	6
Shallot-cider vinegar reduction, lemon oil and micro basil	
Rougie Foie Gras Torchon	10
Tahitian vanilla bean brioche	
Daikon and Cucumber Ceviche	6
Chili, lime, ginger, cilantro sesame and spicy cress	

PLATEAUX DE FRUITS DE MER

PETIT 80	⋮	GRAND 150
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Atlantic Lobster 28

West Coast Dungeness Crab 🌊 18

Trap Caught BC Spot Prawns 🌊 4/ea

Qualicum Beach Scallops 🌊 6/ea





Oyster 🌊 3.5/ea

Salt Spring island Mussels in Vinaigrette 🌊 16/lb

West Coast Manila Clams in Vinaigrette 🌊 14/lb

Executive Chef Kyle Groves

APPETIZERS

- Nova Scotia Lobster Corn Chowder** 14
Chopped lobster, corn veloute, tarragon oil
- Sweet & Sour Dungeness Crab Broth**  12
Dungeness crab wontons, lemongrass, chili, ginger
- Northern Alberta Mushroom Veloute** 8
Hon shimiji, sherry gastrique and herbs
- BC Seafood Terrine**  14
Pumpernickel toast, crème fraiche, ikura caviar
- Nova Scotia Lobster Salad** 16
Baby BC greens, lobster beneigts, tarragon and lemon vinaigrette, fairwinds chevre, pecan tuiles
- Dungeness Crab Cake**  16
BC apple relish, saffron & vanilla sauce, cucumber and ginger salad
- Yellow Fin & Albacore Tuna Carpaccio** 14
Togarashi marinated, citrus zest & fennel pollen
- Poached BC Spot Prawns**  16
Cucumber and pickled watermelon rind salad, pinot gris sauce
- Local Vegetable Salad** 12
Shaved beets, Fairwinds chevre, tarragon vinaigrette and radishes
- BC Baby Greens** 10
Pickled garden vegetables, semi dried tomatoes and thyme vinaigrette

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ENTREES

- Wild Alaskan Sable Fish** 🌱 26
Fennel & radish salad, eggplant ravioli and burnt mandarin orange beurre blanc
- Hawaiian Yellow Fin Tuna** 34
Wrapped in double smoked bacon, white navy bean, sundried tomato and artichoke barigoule
- Qualicum Beach Scallops & Alberta Veal Cheeks** 🌱 34
Cauliflower and truffle emulsion, sautéed wild BC mushrooms and gremolata
- Wild BC Ling Cod** 🌱 28
Corn risotto, golden Saskatchewan chanterelles, & watercress pistou
- Wild BC Pink Salmon** 🌱 28
Confit heirloom tomatoes, asparagus spears and fondant blue potatoes
- Whole Roasted Nova Scotia Lobster or Dungeness Crab** 45
House made pomme frites, saffron aioli and creamed spinach
- “Naked Lobster”** 45
Honey & dill glazed root vegetables and wilted spinach
- AAA Alberta Beef Tenderloin** 42
Buttermilk mashed potatoes, sautéed wild BC mushrooms, madeira sauce
- Diamond Willow Braised Alberta Short Rib** 34
Lund carrot puree, local potato roesti, gremolata and glazed root vegetables
- Prairie Barley Risotto** 26
Sautéed Canadian mushrooms, local baby beets, swiss chard and local goat cheese

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WINES BY THE GLASS

BUBBLES	5OZ	5OZ	BTL
La Jara, Prosecco Veneto, Italy	12		58
Drappier, Carte-d'Or Champagne , Reims, France	18		90
WHITE			
Verus, Pinot Grigio , Ormoz, Slovenia	14	47	69
Wairau River, Sauvignon Blanc , Marlborough, New Zealand	10	34	50
Jean-Marc Brocard, Chablis Burgundy, France	13.5	46	66
Umani Ronchi, Pecorino , Abruzzo, Italy	10.5	35	52
Lincourt, Chardonnay , Santa Barbara, California	13	45	65
RED			
Wente, Pinot Noir , Monterey, California	14	47	69
Tolaini, 'AL Passo' Sangiovese , Tuscany, Italy	12	40	59
Los 800, Grenache Blend , Priorat, Spain	12	40	59
Mapema, Malbec , Mendoza, Argentina	13	45	65
Koyle, Reserva Syrah , Colchagua Valley, Chile	12	40	59
No. 75 Wine Company , Cabernet Sauvignon, California	15	49	73