

## BEGINNINGS

### Chef Inspired Soup Du Jour

8

### B.L.T. Consommé

Bacon foam, smoked tomato

10

### Basil Ranch Farm Beet Carpaccio

Dungeness crab, balsamic jelly

14

### Organic Greens

Local goat cheese mousse, poplar bluff farms organic striped beets, seedlings, shallot dressing

12

### Pan-Seared Qualicum Bay Scallops

Pancetta, cauliflower, warm cherry vinaigrette

16

### Alberta Beef Tartar

Olive oil croute, quail egg, deep fried cornichon

15

### House Smoked Wild Salmon

Candy cane beets, frisee, celery root

15

### Seared Bison Loin

Cranberry, bacon, brussel sprouts

17

*18% gratuity included on parties of 6 or more.  
Thomsons Restaurant is proud to support local Canadian farms.*

## MAINS

### **Braised Beef Short Ribs**

Truffle Yukon golds, deep fried béarnaise, braising liquid  
28

### **Seared Noble Farms Duck Breast**

Savoy cabbage, foie gras perogie, maple mustard  
27

### **Herb Roasted Air Chilled Naturally Raised Chicken**

Wild mushroom risotto, rosemary chocolate foam  
23

### **“Sous Vide” East Coast Lobster**

Apple truffle cous cous, Riesling sauce  
32

### **Crisp B.C. Salmon Loin**

Cured belly, caviar, celery root remoulade, honey mushrooms  
26

### **Ewe-nique Farms Lamb**

Squash puree, confit potato and sticky jus  
35

### **10oz Dry Aged Alberta Beef Rib Eye**

Crispy bayonne ham, forest mushrooms, bacon sauce  
37

### **Aged Alberta Beef Tenderloin**

Swiss chard, confit shallot, turnip, hermitage jus  
32

### **Garganelli Pasta**

Goats cheese cream, squash, lemon thyme crumble  
22

## SIDES

### **Truffled Yukons**

8

### **Duck Confit Poutine**

8

### **Forest Mushroom Saute**

8

### **Seared Foie Gras**

10

### **Half Tail East Coast Lobster**

10

Executive Sous Chef, Ray Nolan



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.