



Winter 2022 / 23

We can customize any menu to cater to your preferences.

**Canapes/Starters
Choose 2**

Carnitas I charred corn taco I pickled onions I avocado I escabeche

Confit cod Okonomiyaki I potato I kewpie I bonito I green onions

Smoked candied salmon I maple butter I chevre I brioche

Mini bao bun I crispy pork belly I pickled asian veg I sambal mayo

Smoked duck korokke I celeriac aioli

Crispy chicken drumettes I sweet and spicy sauce

Chicken karaage I hoisin I lemon kewpie

Southern fried chicken I spicy dill pickle I charcoal mayo

Crab and potato fritti I tomato and chili mostarda

Smoked Pan roasted Scallop I pickled onion I squash veloute I candied bacon **(add \$5.00)**

Raw

Canadian Wagyu tartar I cured egg yolk I truffle sabayon I sourdough crostini **(add \$5.00)**

Sushi I cured Ahi tuna I pickled veg I panko I kewpie

Salmon ceviche I pomegranate I pickled onions I mint I basil I corriander leaves

Cured Ahi tuna poke I cucumber I toasted sesame I crispy chili I crispy gyoza

Hamachi sashimi I jalapeno I smoked sesame kewpie I yuzu I cucumber **(add \$7.50)**

Vegan

Beet falafel I 'tzatziki' I tahini **(V)**

Peanut crusted cauliflower I toasted pepper 'ranch' **(V)**

Balsamic mushroom | rosti | almond chevre | pickled shallot | sage (V)

Crispy smoked tempeh roll | bean sprouts | spicy peanut sauce (V)

Soup or salad

Choose 1

Soup

Winter squash | cinnamon labneh | cardamom | coconut | walnut crumb

Pacific rim chowder | local potato | smoked salmon | hickory smoked bacon | bannock

Charred Cauliflower and brie | crispy spiced chickpeas | dukka

Thai Roasted carrot and capsicum soup | smoked fish | coconut | peanut

Smoked ling cod | crab bisque | miso broth | fennel

Cultivated mushroom veloute | truffle | Avalon farms cream | caramelized potato

Leek and potato fondue | nduja | crispy seed cracker

Salad / shared

Roasted beet | heirloom carrot | candied walnuts | spiced labneh | dried citrus | smoked salt | greens | roasted apple emulsion

Charred cauliflower | mustard greens | brown butter sabayon | pickled grape | tempura leaves | marinated wild greens

Grilled romaine and brussel sprout caesar | brown butter sourdough | crispy capers | Reggiano

Crispy mushroom salad | sweet ginger emulsion | sesame | Sui Choi | bok choi | wonton

Charred plum | Spiced squash | pecan crumble | crispy kale | pancetta chards | pomegranate | whipped feta

Crispy winter greens | thai basil | mint | corriander leaves | peanut dressing | chili | radish

Seared raddichio | tarragon | butter greens | broken butter prawns | crispy garlic | anchovy vinaigrette

Mains

Choose 1

Dry aged rib eye | lobster sabayon | demi | frites | charred broccollette

Red wine Braised short ribs | colcannon | crispy brussel leaves | herb roots | brown butter bread crumb

Crispy pork belly | smoked mustard potato puree | apple vinaigrette | charred cabbage salad | honey glazed carrots

Dukka roasted chicken | fennel | lentils | crispy onion | heirloom beets | labneh

Smoked miso wild cod | candied ginger squash puree | pickled chanterelles | gui lan | sesame wafer

Pan roasted wild salmon | brown butter maltaise | fennel gnocchi | hazelnut | charred carrots | onion petal | crispy garlic

Duck two ways | crispy | confit | fried udon | egg | gui lan | squash | tenkatsu | crispy chili teriyaki

Lobster Risotto | pacific clam | scallop | nduja | ras el hanout | shallot | rapini

Vegetarian

Smoked cauliflower 'steak' | hazelnut dukka | vegan labneh | herb candied roots | baslamic

BC cultivated mushroom | fried gnocchi | crispy garlic | toasted hemp seed pesto | arugula | charred tomato

Dessert

Choose 1

Flourless chocolate cake | ganache | Lucia Gelato salted toffee raspberry crumb

Jarred S'more | toasted italian meringue | peanut butter mousse | chocolate | graham crumb

Bourbon poached pear and apple | crispy granola | maple brown butter toffee | vanilla Lucia Gelato

Japanese steam cake | matcha semi freddo | tart cherry compote | hazelnut crumb

banana pain purdu | candied walnut crumb | rosemary caramel | bourbon creme

Bomboloni | espresso | nutella | custard

Basque cheese cake | spiced pear | hazelnut sponge

Espresso chestnut brûlée | tuille



4-5 ppl - \$200.00 per person

6-7 ppl - \$180.00 per person includes server

8-9 ppl - \$165.00 per person includes server

10-11 ppl - \$150.00 per person includes server

12 and up contact for special pricing

Add bartender and specialty cocktails for \$300.00 rate based on 4 hours of service and two specialty cocktails with mix up to 11 ppl

Children 12 and under to 6 years old with special menu \$45 per child

Children 5 and under are free