

Winter 2023 / 24

We can customize any menu to cater your preferences

Canapes/Starters Choose 2

Wagyu tartar I fried capers I sourdough I truffle emulsion (\$6 add on)

Wagyu sando I daikon I black pepper tare I sourdough

Pork belly carnita I valentinas I charred corn taco I pickled onions I avocado

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

Pork belly tostada I guacamole I pickled onion I queso

Smoked salmon rillete I crispy nori I togarashi mayo

Smoked duck korokke I pickled cherry gelee

Crispy chicken drummettes I sweet and spicy gochujang I chive aioli

Southern fried chicken I spicy dill pickle I charcoal mayo I wild honey

Hokkaido scallop crudo I burnt lemon oil I smoked chili I yuzu tomato emulsion (\$3.50 add on)

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

Chili and citrus cured albacore tuna I dried olive I chili oil I charred citrus I brew creek farms micro greens (add \$7.50)

Vegan

Wild mushroom bao bun I pickled veg I chili aioli

Beet falafel I 'tzatziki' I tahini (V)

Peanut crusted cauliflower I sweet gochujang (V)



Soup or salad

Choose 1

Soup

Heirloom carrot and squash soup I chili oil I coconut

Roasted tomato soup I smoked pork belly I crispy chicken peas I basil chantilly

French onion soup I thyme sourdough croutons I emmenthal I gruyere

Smoked pacific chowder I white prawns I wild salmon I bannock

Cultivated mushroom veloute I truffle oil I avalon farms cream I caramelized potato

Leek and caramelized potato fondue I nduja I roquefort

Salad / shared

Roasted beet I heirloom carrot I hazelnuts I spiced labneh I dried apple I smoked salt I apple emulsion

Charred cauliflower I mustard greens I brown butter sabayon I pickled grape I charred cauliflower leaves I marinated winter greens

Grilled romaine and brussel sprout caesar I brown butter sourdough I crispy capers I reggiano

Crispy mushroom salad I charred asian greens I local cultivated mushrooms I thai basil I mint I corriander leaves I spicy peanut dressing I chili I radish

Kale gomae I bok choi I sesame



Mains

Choose 1

Hiro farms wagyu striploin I wild pickled mushrooms I tare I umami cippolinni I golden potato puree I seasonal roots (market pricing applicable)

Red wine Braised short ribs I rosemary demi I creamy brown butter polenta I crispy herbs I Root down farms seasonal veg I gremolatta

Bison lasagna I brown butter bechamel I herb ricotta I mozzarella I gremolatta I brocolette

Crispy pork belly I valentinas butter sauce I mashed potato I sesame seeds I charred cabbage salad I heirloom carrot I brussel sprouts

Pasture raised tallow southern fried chicken I gravy I mashed yams I winter greens

Thai Pacific salmon curry I toasted anise jasmine I seasonal veg I lemongrass curry I thai basil I toasted peanuts

Seafood gnocchi I clams I pacific mussels I nduja I ras el hanout I shallot I rapini I confit tomato

Vegetarian

Smoked cauliflower 'steak' I hazelnut dukka I winter squash puree I ambrosia vinaigrette I charred cabbage salad I heirloom carrot

BC cultivated mushroom I fried gnocchi I crispy garlic I toasted hemp seed pesto I arugula I tomato confit

Vegan lasagna I seasonal vegetable I herb 'ricotta'



Dessert

Choose 1

Flourless chocolate cake I ganache I gelato I dulce de leche I berry crumb

Caramelized banana french toast I maple I salted caramel gelato

S'more tart I toasted italian merinque I chocolate mousse I graham crumb

Bourbon poached pear and apple I crispy granola I maple brown butter toffee I vanilla mascarpone gelato

Basque cheese cake I spiced pear I honey comb

Vanilla and cardamom tart I pistachio I brûlée

- 4 5 ppl 170.00 per person
- 6 7 ppl \$160.00 per person I Includes server
- 8 9 ppl \$155.00 per person l Includes server
- 10 11ppl \$130.00 per person I Includes server

12 and up contact us for pricing and menu options

We can also pair wine with your menu contact for pricing

^{*}applicable taxes will apply

^{*}children 7-10 prices will be adjusted / children 6 and under free when ordering with parents