

dinner

appetizers

organic beet and spiced grain granola

crispy goat yogurt, preserved lemon & rosemary oil

14

hannabrook farm's spring greens

farmhouse cheddar, red fife wheat tuille,

dried pears, green walnut vinaigrette

13

sun choke & almond velouté

house made Berkshire pork prosciutto, crème fraiche

watercress purée, sun choke chips

12

west coast seafood chowder

honey mussels, spot prawns, halibut cheeks & saffron scalloped potato

prawn bisque, potato foam, white soy caviar

14

polderside farm duck liver parfait

sunflower seed & frisée salad, sweet onion & raisin marmalade

banyuls reduction, pain d'epice

18

qualicum bay scallops

porcini risotto, sweet pea foam & crispy jowl bacon

16

dungeness crab, crispy sweetbread & kiwi salad

endive, aged gouda, rye croutons, riesling & kiwi vinaigrette

16

main courses

morel mushroom & chèvre agnolotti

spring morels, salsify, tender asparagus, pea shoots & leeks
foamed ginger milk
22

sake kasu queen charlotte sablefish

sunchoke omelette, barkley sound kelp broth
pickled baby shitakes & radish
32

north coast halibut

cauliflower study, choucroute purée & beurre noisette
agassiz hazelnut praline
29

haida gwaii pink salmon

farrow risotto, celeriac puree, cedar jelly
pickled apple red wine salmon jus
26

roast polderside duck breast

walnut and wild rice pilaf, golden beets & maple tart tatin
cider brown butter sauce
29

redbro chicken breast

coq au vin leg, grand forks organic butter pomme puree & mushroom croquette
wine reduction with lardon & cipollini onion
28

sloping hill berkshire pork & local spot prawns

birch syrup glazed belly, coco bean ragout & crackling
quince mustardo jus
22

spiced fraser valley lamb sirloin

smoked polenta gnocchi, braised leek fondue & spring onion puree
soubise foam & fermented garlic jus
29

pemberton valley beef striploin & short ribs

béarnaise mousseline, dungeness crab, buttered young turnips & carrots
sauce bordelaise
34