

Dinner

appetizers

fresh shucked B.C. oysters on ice

black pepper mignonette

fresh horseradish

3.5 each

chick pea salad

diva's zucchini pickles, shaved cucumbers

crispy fritters, extra virgin olive oil

11

spring pea soup

smoked ham hock, truffle pecorino

10

lobster gnocchi

crispy yukon gold gnocchi, cherry tomatoes

thyme vinaigrette

18

dungeness crab salad

shaved fennel & gala apples

spring rhubarb

14

lightly seared albacore tuna

pickled shiitake, radish, cucumbers

sweet onion & ginger vinaigrette

14

slow cooked beef short rib ravioli

spring morels, long pepper syrup

12

vancouver island scallops

spring onion spaetzle

hazelnut essence

14

crispy confit duck salad

arugula, orange

golden raisin dressing

14

main courses

goat cheese cannelloni
salt baked beets, rosemary
verjus brown butter vinaigrette
19

buttermilk grilled chicken breast
crème fraiche potatoes, wilted romaine lettuce
parsley jus
22

pan roasted halibut
wild mushroom fricasee, israeli cous cous
white truffle emulsion
28

crispy skin coho salmon
spring peas, carrots & chorizo vinaigrette
25

milk poached black cod
baked potato puree, basil, celery nage
28

cinnamon smoked duck breast
sunchokes, fava beans
okanagan cherry jus
27

confit heritage pork belly
charred tomato pasta blanket & green beans
thyme crumble
24

caramelized lamb sirloin
fondant potato, fennel, black olives, gremolata
26

grilled AAA beef rib eye
caramelized onions, asparagus
red wine & shallot jus
8oz 34 10oz 41