

Brunch Menu

fresh seasonal fruit plate or a bowl of seasonal berries
with crème chantilly
12

honey roasted almond granola
vanilla bean yogurt berry parfait
9

diva eggs benny
cornbread, oven dried tomato & back bacon
traditional hollandaise
20

diva's award winning buttermilk pancakes
dulce de leche with bananas
14

croissant french toast
blueberry compote & chantilly cream
14

three egg omelette
ham & smoked cheddar
19

smoked black cod hash
roasted sweet peppers, spring onions, poached eggs
traditional hollandaise
19

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chunky tomato soup

double smoked bacon, basil parmesan

8

fresh shucked B.C. oysters on ice

black pepper mignonette

fresh horseradish

3.5 each

diva roll

tempura nori roll with smoked black cod, salmon & ponzu

12

crispy confit duck salad

arugula, orange, golden raisin dressing

11/21

ultra rare seared albacore tuna salad

peashoots, daikon, shitake, sweet onion & soy dressing

13/22

montreal smoked meat reuben sandwich

havarti cheese, hot mustard, sauerkraut, root vegetable crisps

16

smoked fraser valley chicken orecchiette

spring peas, asparagus, parsley

20

roasted cape scott halibut

asparagus & tarragon risotto, smoked ham hock froth

24

grilled prime angus burger

served with the usual suspects, thrice cooked kenebec potato fries

17

(Upgrade to DC burger 14)

diva is proud to use the freshest local ingredients