

STARTERS

DAILY SEASONAL SOUP 15

Served with House-Made Focaccia

Please inform your server of any dietary restrictions

BONE MARROW ^{NF} 19

Canoe Cut Bone Marrow • Fresh Horseradish • Fennel Seed Hot Sauce • Crostini with Micro Greens

SEARED PEAR SALAD 18

Crunchy Sourdough Croutons • Spiced Walnuts • Stilton • Chili Flakes • Orange • Chunky Garlic • Vinaigrette

COMPRESSED MELON & BURRATA ^{NF} 16

Yuzu Marinated Compressed Melon • Micro Greens • Crostini

SUMMER SALAD ^{GF | NF} 18

Arugula • Peach • BC Hot House Red and Gold Tomatoes • Cucumbers • Feta • Basil Vinaigrette • Toasted Sunflower Seeds

SHAREABLES

MOUNTAIN BOARD 38

Specially Curated Chef's Selection of Cured Meats and Cheeses • Lavosh Crisps • Crostini

FARMER'S BOARD 32

Burrata • Pickled Vegetables • Grape Tomatoes • Compressed & Marinated Melon • Red Pepper Hummus • Carrots • Olives • Spiced Seeds • Candied Pecans • Crostini

CHARRED AVOCADO SALAD ^{GF | NF} 18

Avocado • Microgreen Salad • Rainbow Carrots • Dehydrated Kalamata Olives • House Smoked Caesar Dressing

BISON TARTAR ^{NF} 20

Bison • Pickled Shallots & Cucumbers • Chives • Capers • Garlic Confit • Seeded Dijon Mustard • Confit Egg Yolk • Crostini

ADD-ONS

CHICKEN BREAST - 5

SALMON - 10

PLANT BASED CHEESE - NO EXTRA CHARGE

LARGE PLATES

THE HEALTHY BOWL V | NF 28

Plantain Meat Balls • Sesame Tomato Chutney • Coconut
Basmati Rice • Roasted Corn

PEARL BARLEY & BUCKWHEAT RISOTTO V | GF | NF 28

Garden Peas • Beluga Lentils • Lemon • Parmesan • Truffle Oil •
Pea Shoots

GNOCCHI V | GF | NF 29

Summer Squash • Blistered Tomato • Black Kale • Crispy Garlic •
Cauliflower Cream

SEARED WILD SALMON GF | NF 39

Cauliflower Purée • Charred Broccolini • Fingerling Potatoes

DRUM FISH GF | NF 40

Line Caught from the Pristine Waters of Mauritius • Sweet
Potato and Parsnip Purée • Fennel Slaw • Charred Broccolini •
Caper Berry and Golden Raisin Butter

SEARED AHI TUNA GF | NF 42

Served Rare • Chili • Ginger • Cilantro • Summer Fruit Slaw •
Rice Noodles

STUFFED CHICKEN SUPREME GF | NF 36

Pears • Goat Cheese • Blackberry Mango Chutney • Fingerling
Potatoes • Broccolini

BEEF TENDERLOIN GF | NF 45

Fingerling Potatoes • Bone Marrow Demi • Fresh Market
Vegetables

THE GOD FATHER BURGER NF 26

Italian Inspired 6oz Carnivore Patty • Fior di Latte • Sun Dried
Tomatoes • Arugula • Pumpkin Seed Pesto Mayo • Prosciutto

GLUTEN-FREE BUN - 2.50

SUB VEGAN BURGER - NO EXTRA CHARGE

FROM THE FORNO

Large Gluten-Friendly Cauliflower Crust - 5

Plant Based Cheese Available - No Charge

MARGHERITA ON FLATBREAD NF **21 | 29**

San Marzano Tomato Basil Sauce • Fior di Latte • Pumpkin
Seed Pesto • Blistered Cherry Tomatoes

SPINACH & ARTICHOKE ON FLATBREAD NF **21 | 29**

Creamed Spinach • Crispy Artichokes • Caramelized Onion •
Fior di Latte • Chili Oil

THE MEAT LOVER **24 | 31**

San Marzano Tomato Basil Sauce • Fior di Latte • Pepperoni •
Bacon • Soppressata • Banana Peppers • Roasted Red Onion

DESSERT

HASKAP BERRY CHEESECAKE **15**

Honey Berry Farm Haskap Berries • Fruit Compote • Tuile

POACHED PEAR & SUMMER FRUITS GF | NF **15**

Coconut Whipped Cream • Orange Zest • Coco Nibs • Rainbow
Sorbet • Maple Black Sesame Brittle

BITTER CHOCOLATE CHERRY TART **16**

Chocolate Crumb • Chocolate Ganache • Milk Chocolate Glaze •
Amareno Cherries

V – VEGAN

GF – GLUTEN FRIENDLY

NF – NUT FRIENDLY