

STARTERS

DAILY SOUP 15

House-made focaccia

FRESH OYSTERS 24

Half Dozen

Spicy fennel, tarragon mignonette, horseradish

OCEAN TROUT GRAVADLAX & DARK RYE CRISPS 20

Farm goat cheese, green bean & fennel slaw,
dill-anchovy gremolata, micro herbs

COLD-SMOKED VENISON TARTARE 21

Venison loin, pickled shallot, chive, caper,
mustard seed, pickled cucumber, confit egg
yolk, house crostini

SMOKED CHICKEN STRUDEL 18

Julienned vegetables & smoked chicken
wrapped in filo, gouda, tomato & basil sauce

ENDIVE, GEM LETTUCE & WALNUT PANZANELLA 19

Black currants, manchego cheese,
pomegranate molasses, fresh citrus, extra
virgin olive oil

GREEN SALAD 18

Arugula, BC hot house tomatoes, cucumbers,
cauliflower & broccoli florets, feta, basil
vinaigrette & toasted sunflower seeds

BURRATA 19

Hot house cherry tomatoes, figs, toasted
hazelnuts, basil, aged balsamic

SHAREABLES

MOUNTAIN BOARD 39

Chef's selection of cured local meats
& cheeses, lavosh crisps, crostini

FARMER'S BOARD 33

Burrata, pickled vegetables, grape tomatoes,
compressed & marinated melon, red pepper
hummus, carrots, olives, spiced seeds, candied
pecans, baguette crostini

LARGE PLATES

THE HEALTHY BOWL 29

Chef's special plantain meatballs, sesame tomato chutney, coconut basmati rice, white beans & roasted corn

FORAGED MUSHROOM & TRUFFLE RISOTTO 29

Roasted mixed mushrooms, chestnut purée, truffle oil, parmesan, fine herbs, pea tendrils

LAKSA BOWL 34

Traditional Singaporean laksa, glass noodles, tofu, shrimp, bok choy, bean sprouts

STRIPED BASS 41

Confit garlic mashed potatoes, fennel slaw, broccolini, caper berry & golden raisin butter

SEARED BEET-CRUSTED SALMON 39

Winter greens, lemon dill gremolata, pearl couscous

BEEF TENDERLOIN 6oz 46

Sunchoke purée, baby carrots, flowering kale, crispy artichokes, bordelaise sauce

LAMB OSSO BUCO 42

Creamy polenta, vegetables, braised cavolo nero, port-blackberry jus

ROAST HALF CHICKEN 38

Charred broccolini, confit garlic mashed potatoes, rosemary gremolata herb sauce

THE GODFATHER BURGER 27

6oz custom beef patty, prosciutto, fior di latte, sun-dried tomatoes, brioche bun, arugula, pumpkin seed pesto mayo

GF Bun 2

Substitute vegan burger – no charge

 *Vegetarian*

 *Gluten Friendly*

 *Nut Friendly*

 *Dairy Friendly*

FROM THE FORNO

*Choose from round traditional crust 12" or
gluten-friendly cauliflower crust 10"*

Substitute plant-based cheese on request

MARGHERITA 29

San Marzano tomato basil sauce, fior di latte,
pumpkin seed basil pesto, blistered cherry
tomatoes

FORAGED MUSHROOM 29

Caramelized onions, fresh herbs,
fior di latte, chili, truffle oil

THE MEAT LOVER 32

San Marzano tomato basil sauce, fior di latte,
pepperoni, bacon, Italian sausage, jalapeño,
roasted red onion

SUNDAY FAMILY DINNER FOR FOUR

Featured roast, fresh market vegetables 140
& chef's potatoes, dessert feature

DESSERT

All desserts are house made by our pastry chef

HASKAP BERRY CHEESECAKE 15

Honeyberry Farm haskap berries, hibiscus
shortbread crust, haskap berry macédoine

WHITE CHOCOLATE HAZELNUT CRÈME BRÛLÉE 15

Garnished with hazelnut brittle & shaved white
chocolate

CHOCOLATE GANACHE TORTE 16

Rich dark chocolate ganache torte, black
sesame maple chili brittle, chocolate sauce