

APPETIZERS

Steamed Quadra Island Halibut Cheeks	18
Kafir and Lemongrass Infused Jasmin Rice with Soy Vinaigrette	
Dungeness Crab Cake	17
Micro Greens and Thai Chili Sauce	
BC Albacore Tuna & Salmon Sashimi	17
On Crushed Avocado with Micro Wasabi Sprouts and Ponzu Sauce	
Ⓟ Burrata on BC Heirloom Tomato	15
Aged Alba Balsamic with Micro Basil	
BC Artisan Greens & Ocean Salad	22
Lobster, Weathervane Scallops and Shrimps Tobiko with Sea Asparagus and Cherry Tomato Tarragon Dressing	
Caesar Salad	14
Garlic Bread Basket with Shaved Grana Padano and White Anchovies	
Northwest Pacific Seafood Cappuccino	12

ENTRÉES

Kamloops Harmony Lamb	28
Roasted Squash, Root Vegetable, Yukon Potato and Braising Broth	
Pacific Northwest Seafood Pot	34
Salmon, Shrimps, Mussels and Clams. Served with Shanghai Baby Bok Choy, Tom Yum Tomato Infusion Broth, Thai Basil and Fresh Coriander	
Cedar Planked Salmon	30
Grilled Asparagus, Yukon Gold Potato Confit and Cipollini Onion. Served with Tomato-Basil Fondue and Preserved Grilled Lemon	
Sous Vide BC Pork Tenderloin	24
Kabocha Squash Gnocchi, Fermented Cabbage and Paprika Sauce	
Tellycherry Pepper & Wildflower Honey Glazed Broom Lake Duck Breast	28
Foie Gras Potato Fritters, Sautéed BC Kale and Hazelnut Pesto, Root Vegetables. Served with Black Currant Reduction Sauce	
Hightemp Oven Fired BC Rock Fish or Ling Cod	28
On Sake Spinach and Fennel Confit with Roasted Yukon Gold Potato	
Miso Glazed Vancouver Island Halibut	38
Roasted Colonial Farm Chicken Breast	28
Creamed Fresh Corn and Parmesan Barley Gravy	
Fire Grilled Alberta Beef New York Steak	38
Aged Cheddar Cheese and Yukon Gold Potato Gratin	