

ADD WINE PAIRING
+\$50 supplemental charge

ADD CAVIAR SERVICE
+\$120 supplemental charge

30g of Northern Divine white sturgeon caviar, black pepper blini, crème fraîche,
capers and shallot

AMUSE BOUCHE

FRESH OYSTER *gf,df*

Three fresh oysters with pink peppercorn mignonette
Emandare Chardonnay, BC
~or~

SEAFOOD VELOUTÉ

Cured bacon, confit baby potatoes, seafood sausage, clams & halibut
Mission Hill, Reserve Chardonnay, BC

STEAK TARTARE *df*

Shallots, capers, dijon, parsley & cured egg yolk
Mission Hill, Rose, BC

PAN SEARED HALIBUT *gf*

Potato bechamel, local mushrooms, asparagus & arugula fennel salad
Joseph Drouhin, Mâcon-Villages, Bourgogne
~or~

FILET MIGNON OF ANGUS BEEF *gf*

Dauphine potato and mustard juniper sauce
Bodega Garzón, Tannat, Maldonado
~or~

POTATO GNOCCHI

Local mushrooms, ricotta, pickled mustard seeds, fennel soubise
Tedeschi, Soave Classico, Italy

STRAWBERRY MOUSSE

Rhubarb and strawberry gel, sable Breton,
dehydrated raspberry meringue and crème anglaise
Sons of Vancouver Quadruple Sec, Vancouver's North Shore

df dairy free / **gf** gluten free / **v** vegan

Please inform your server of any food allergies or dietary restrictions.

Menu