

TASTE AROUND MENU

CHOOSE ANY APPETIZER, MAIN & DESSERT

3 Courses | 65 (some surcharges apply) Wine Pairings | 35

DINNER APPETIZERS

OYSTERS ON THE HALF SHELL | 25 (\$4 surcharge)

mignonette, lemon

suggested pairing: 2023 Chenin Blanc

BC WILD MUSHROOM RISOTTO | 20

Campbell Creek Hen's egg confit, pickled shimeji mushroom, puffed wild rice,
soy truffle foam

suggested pairing: 2022 Pinot Noir

RANGELAND BISON TARTARE | 25 (\$4 surcharge)

capers, pickle, Dijon mustard, egg yolk, crispy cabbage & shallot,
chives, grilled focaccia

suggested pairing: 2022 Quorum

GRILLED SIDE STRIPE PRAWN & SCALLOP | 21

local walnut gremolata, rose hip purée, compressed kohlrabi, walnut foam

suggested pairing: 2022 Chardonnay

BC ENDIVE SALAD | 17

fresh apple, winter radish, Alpindon cheese, brown butter hazelnut & raisin vinaigrette

suggested pairing: 2023 Clone 49 Riesling

GREEN CROFT FARMS TWICE BAKED JERUSALEM ARTICHOKE | 19

pickled sunchoke, black garlic emulsion, BC Charmesan cheese

suggested pairing: 2022 Chardonnay

ROASTED DON-O-RAY FARM CARROTS | 14

celeriac hummus, pickled purple carrots, dukkah, cilantro

suggested pairing: 2023 Gewürztraminer

DAILY FEATURE SOUP | 12

seasonally inspired

daily pairings

The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

DINNER MAINS

63 ACRES BEEF RIBEYE 13oz | 71 (\$32 surcharge)

sautéed mushroom, charred onion, brussels sprouts, crispy potato “hashbrown”,
sour cream & onion espuma, red wine jus

suggested pairing: 2021 Queue

WINTER CITRUS & BUTTER POACHED LING COD | 33

slow roasted cauliflower, Gigantes bean & nduja fricassee, fresh herb emulsion

suggested pairing: 2022 Stewart Family Reserve Chardonnay

DUO OF QUEBEC VEAL | 39

slow braised veal cheek with crispy veal sweetbreads, citrus braised BC endive,
rutabaga fondant, Tuscan kale leaves, vanilla parsnip purée, braising jus

suggested pairing: 2021 Queue

SPICED BRAISED PEACE COUNTRY

LAMB SHANK | 47 (\$8 surcharge)

warm fregola, grilled cabbage and roasted celery root salad, toasted pinenut,
pickled squash, cilantro & mint gremolata, smoked garlic lamb jus

suggested pairing: 2022 Old Vines Foch Reserve

YARROW FARM GAME HEN | 36

smoked paprika, lemon, herb gnocchi, sundried olives, pan jus

suggested pairing: 2021 Stewart Family Reserve Pinot Noir

DELICATA SQUASH CONFIT | 30

Vadouvan spiced French lentils, mushroom scented squash purée,
roasted sunchoke & apple fricassee, puffed quinoa, pickled shallots

suggested pairing: 2022 Quorum

ENHANCEMENTS

House Made Sourdough Bread | 4

Fried Brussels Sprouts, miso & lime dressing, sesame | 13

Truffle & Parmesan Fries, preserved lemon aioli | 12

Add Four Scallops | 19

Gluten Free Bread | 3

Roasted Rutabaga, spiced honey, smoked sour cream | 10

Roasted Farm Potatoes | 9

Marinated Olives | 11