

CHEF'S TASTING MENU

1st Course

GREEN CROFT FARMS TWICE BAKED JERUSALEM ARTICHOKE
pickled sunchokes, black garlic emulsion,
BC Charmesan cheese
suggested pairing: 2022 Chardonnay

2nd Course

ROASTED DON-O-RAY FARM CARROTS
celeriac hummus, pickled purple carrots, dukkah, cilantro
suggested pairing: 2023 Gewürztraminer

3rd Course

SCALLOP & PRAWN RAVIOLO
grilled Humbolt squid ribbons,
compressed kohlrabi, spicy mentaiko sauce,
trout roe, crispy garlic & nori gremolata
suggested pairing: 2023 Clone 49 Riesling

4th Course

DUO OF QUEBEC VEAL
slow braised veal cheek with veal sweetbreads,
citrus braised BC endive, rutabaga fondant, kale leaves,
vanilla parsnip purée, braising jus
suggested pairing: 2021 Queue

Dessert

RASPBERRY ALMOND
MOUSSE CAKE
raspberry curd, vanilla meringues,
raspberry caviar
suggested pairing: 2021 Riesling Icewine

CHEF'S VEGETARIAN TASTING MENU

1st Course

BC ENDIVE SALAD

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

suggested pairing: 2023 Clone 49 Riesling

2nd Course

GREEN CROFT FARMS TWICE BAKED JERUSALEM ARTICHOKE

pickled sunchokes, black garlic emulsion,

BC Charmesan cheese

suggested pairing: 2022 Chardonnay

3rd Course

ROASTED DON-O-RAY FARM CARROTS

celeriac hummus, pickled purple carrots, dukkah, cilantro

suggested pairing: 2023 Gewürztraminer

4th Course

DELICATA SQUASH CONFIT

Vadouvan spiced French lentils,

mushroom scented squash purée,

roasted sunchoke & apple fricassée,

puffed quinoa, pickled shallots

suggested pairing: 2022 Quorum

Dessert

RASPBERRY ALMOND

MOUSSE CAKE

raspberry curd, vanilla meringues,

raspberry caviar

suggested pairing: 2021 Riesling Icewine