



SHARED PLATES

SQUASH & PEAR FLATBREAD	22½	BEEF CARPACCIO	25½
cream sauce, white wine poached pears pine nuts, fried sage, goat cheese grana padano, balsamic reduction		Canadian 'AAA' beef striploin horseradish aioli, charred shallots salsa verde, grana padano	
MUSHROOM BRUSCHETTA	21	CROQUETTES	23
BC mushrooms, truffle oil, arugula herb & garlic whipped ricotta grana padano, ciabatta		smoked sablefish, cod roasted apple, onion soubise crispy capers, pickled cauliflower, frisee	

SALADS

KALE CAESAR	16
seasonal kale, baby gem lettuce roasted squash, brioche croutons grana padano, caesar dressing	
WINTER GREENS	17
tuscan lettuce, poached pear, cucumber maple hazelnuts, goat cheese, cranberries sherry & thyme vinaigrette	

SOUPS

TOMATO BISQUE	19
slow roasted Italian plum tomato & basil soup, grilled sourdough	
SHOWCASE CHOWDER	25½
fennel, mirepoix, clams, scallop, prawn local fish, bacon, grilled sourdough	

MAIN COURSE

CABERNET BRAISED FLAT IRON	40	DUCK BREAST	42
potato pave, roasted yam broccolini, parsnip purée rosemary & peppercorn jus		warm potato & pearl barley salad herb butter glazed root vegetables cherry & black pepper jus	
JUMBO PRAWN SPAGHETTINI	35	PORCHETTA & POTATOES	38
3 jumbo black tiger prawns roasted grape tomatoes, grana padano white wine herb cream sauce		slow cooked, fennel & rosemary chicharron, mashed potatoes roasted apple jus	
SABLEFISH RISOTTO	42	ROASTED SQUASH RADIATORI	36
5oz honey miso sablefish, mushrooms walla walla onions, black garlic sauce, chive oil		squash purée, sage, portabello mushrooms pine nuts, grana padano foam	

DESIGNED FOR DISCOVERY

from the waters of Clayoquot Sound on the west coast of Vancouver Island

PACIFIC CHINOOK SALMON

pan seared organic salmon, maple & black pepper glazed
ricotta potato gnocchi, green beans, hazelnut crumb, roasted yam purée

40

STEAKS

7oz AUSTRALIAN WAGYU SIRLOIN	49	10oz ALBERTA 'AAA' STRIPLOIN	58
vin chaud beets, brown butter parsnips walla walla onions, red wine jus		Canadian beef, roasted carrots, shallots smoke paprika butter, grana padano foam, bourbon jus	

SIDES

12

SAUTEED BC MUSHROOMS	FRIED BRUSSELS & BACON
white wine, confit garlic, butter	lemon, black pepper, balsamic
SMASHED POTATOES	ROASTED ROOT VEGETABLES
sour cream, herbs	citrus brown butter, pine nuts, herbs