



dinner

share

northern divine caviar
crème fraîche, cornichon,
caper, egg, chive, brioche

240

west coast or east coast oysters 4ea
mignonette, cocktail sauce, lemon
add crème fraîche & northern divine caviar 2.5ea

baby back ribs
garlic sesame glaze,
roasted peanut, green onion

19

cod rilette 18
compressed cucumber, jalapeño,
sour cream, toasted sourdough

marinated olives
orange zest, olive oil,
chili, crispy garlic

10

'KFC' 16
korean fried cauliflower, sesame, cilantro

house made artisanal bread 7
olive oil, maldon salt

starters

pacific albacore tuna
foie gras parfait, brioche, shiro dashi

38

wagyu carpaccio 34
black garlic, lavash,
preserved garlic mostarda

hay roasted beets & burrata
newtown pippin apple,
compressed beet, red wine vinaigrette

26

pemberton sunchoke soup
foie gras, crostini,
bluefoot mushroom

22

chicory & okanagan apple salad 27
candied walnut, brandy,
buttermilk blue cheese dressing

mains

bradner farms ribeye . abbotsford, bc
wild mushroom,
smoked potato pave,
sunchoke, red wine jus

67

johnston's pork chop . chilliwack, bc 53
apple, pomme purée, kale
chanterelle, mustard jus

dover sole & scallop
brioche crust, spinach,
side stripe shrimp mousse,
parsley, fish velouté

58

venison loin 52
pumpkin seed & cacao nib crust,
celeriac, maitake, venison jus

cornish hen pot-au-feu
turnip, carrot, brussels sprout

46

dungeness crab agnolotti 48
sautéed kale, herb broth, trout roe

northern pacific lingcod
runner bean, fennel, chive

43

west coast steelhead tataki 44
purple daikon, black radish, dill aioli

mushroom & bresaola risotto 38
black truffle, olive oil, parmesan

sides

pomme purée
yukon gold potato, cream

12

truffle fries 18
chives, parmesan, truffle

crispy fingerling potato
confit, parsley

12

sautéed mushrooms 12
wild & domestic mushrooms

extras

foie gras 20

scallops 18

lobster tail 20