

## **Appies**

### ***Lemon & Ginger Seafood Bisque***

Spiced Seafood Cracker

**14**

### ***Charred Tomato Soup***

Confit Tomato, Smoked Roasted Garlic & Ricotta Tortelleti, Almonds

**12**

### ***Summer Salad***

House Cured Duck Ham, Peas, Chanterelles, Fava Beans, Baby Squash, Pearl Onions, Sweet  
Garlic Vinaigrette

**16**

### ***Beet Salad***

Pistachios, Blue Cheese & Beets. Chewy, Roasted, Pureed, Crispy & Crumbled

**14**

### ***Heirloom Tomato Salad***

Basil Fed Snails, Caesar Sorbet, Black Garlic Puree, Bruleed Mozzarella Cream, Tomato Dill  
Soil, Dill & Pistachio "Couscous"

**16**

### ***Wild Mushroom Pappardelle***

Smoked Pappardelle, Creme Fraiche, Crispy Oysters, Truffle Aioli

**18**

### ***Spot Prawn Agua Chili***

Smoked Watercress Puree, Basil, Charred Cucumber, Verjus & Chili Broth,  
Compressed Cucumber, Popped Sorghum

**18**

### ***Salt Spring Island Mussels***

Caramelized Baby Fennel, Confit Tomatoes, White Wine & Fennel Broth, Edible Shells

**18**

### ***Crispy Fried Egg***

Parmesan Crust, Shimeji Mushrooms, Peppergrass Jus, Pumpernickel Soil, Horseradish

**15**

## **Mains**

### ***Frutti di Mare***

Smoked Octopus, Chorizo, Tomato Puree, Manilla Clams, Olive Oil Poached Sablefish, Venere  
Rice, Salt Cod Croutons, Chives

**34**

### ***Peace Country Lamb***

Rotating Cuts, Charred Haloumi & Pine Nut Vinaigrette, Confit Tomatoes, Smoked Heirloom  
Squash Puree, Grilled Shishito Peppers, Young Green Onions

**37**

### ***Roast Venison Loin***

Wild Mushroom, Charred Onions, Blueberry Verjus, Jerky, Thyme, Forest Broth

**40**

### ***Smoked Sechelt Sturgeon***

Crispy Chicken Skin, Sunchoke Puree, Beluga Lentil & Pancetta Vinaigrette,

**36**

### ***Locally Sourced Flame Broiled Beef***

“Hazelnut” Potatoes, Pomme Puree, Horseradish Sauce Green, Grilled Leeks,  
Cippolini Onions, Smoked Swiss Chard

***J2 Ranch Wagyu***

**75**

***Beretta Natural Beef Spinalis***

**60**

***Golden Farms Longhorn Ribeye***

**48**

### ***Heirloom Squash “Faux”***

Vietnamese Inspired Pumpkin Broth, Butternut Squash & Egg Noodles, Cashew Tofu, Sprouted  
Beans, Crispy Ginger, Pickled Shallot & Cilantro Salad

**29**

### ***Spice Brined Duck Breast***

Apricot, Orange & Tarragon Glazed Beets, Roasted Carrots, Parisienne Gnocchi  
Agretti, Sweet Garlic Puree

**34**