

RAW AND CHILLED

OYSTERS 24 served in multiples of 6 mignonette fermented horseradish chili hot sauce		
BEEF TARTARE 22 grass fed BC beef roasted bone marrow brioche toast, black garlic aioli		KAMPACHI CRUDO 26 cured yellowtail kampachi coconut green curry celery, cilantro
HOKKAIDO SCALLOP 26 tomato preserve, wasabi preserved lemon, fresh radish		FOIE GRAS ÉCLAIR 26 caramelized onion cranberry jam Sauternes soaked pear white chocolate
WEST COAST SEAFOOD TOWER 169 fresh oysters chilled West Coast crab black tea smoked scallop poached prawns leek crusted albacore tuna yuzu braised octopus salad		NORTHERN DIVINE CAVIAR 149 12g sustainably farmed BC sturgeon buckwheat blinis pickled beetroot shallots, chives, egg yolk jam

STARTERS AND SALADS

CAULIFLOWER CHOWDER 22 West Coast mussels & clams black cod, pickled local potato fennel crisp		SUNCHOKE PANISSE 18 chickpea polenta, goat cheese sugar pumpkin mustard local beets & carrots salsa verde
CAESAR SALAD 18 "NEIGHBRHD" romaine black truffle, anchovy dressing brioche crumb, olive tapenade Parmesan Reggiano		MILK FED VEAL SWEETBREAD FRITTERS 18 preserved red cabbage fresh dill and cucumber crème fraîche

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

LAND AND SEA

VEGAN POTATO RISOTTO	32	TRUFFLED ROSSDOWN CHICKEN	38
carnaroli rice		truffled breast & thigh confit	
sunflower seed "cheese"		celeriac pavé, herbed salad	
mixed mushrooms		"Turning Point Ranch"	
black kale, potato purée		honey & truffle jus	
GINDARA BLACK COD	42	NEW ZEALAND LAMB RACK	49
prawn cake		braised pork belly, carrots	
parmesan gnocchi		toasted dhal purée	
black sesame cream		carrot cake, Okanagan cider jus	
kale, red miso			

PRIME CUTS

All steaks have been selected to showcase our favorite prime cuts & producers

Seasoned with Vancouver Island sea salt & rested in herbed tallow

Carved to share

Add sides to make a complete entrée

BC BEEF		ATLANTIC BEEF	
100% locally sourced		PEI raised, small farm	
premium grass fed beef		potato fed beef	
8oz bavette	26	12oz ribeye	62
10oz striploin	32	6oz tenderloin	37
36oz porterhouse steak	120		
SNAKE RIVER FARMS WAGYU		MIYAZAKI A5 JAPANESE WAGYU	
American bred wagyu cattle		Japanese bred black wagyu	
pioneers		beef	
10oz New York striploin	90	minimum 2oz order	
8oz Californian cut sirloin	48	market price	

SIDES

POTATO LATKES	8	PEPPERCORN DEMI-GLACE	4
SAUTÉED MUSHROOMS	14	FERMENTED HORSERADISH	4
OKANAGAN SEASONAL VEGETABLES	12	SALSA VERDE	4
CRISPY POLENTA	6	CULTURED WAGYU BUTTER	6