



*enjoy our seasonal
three course menu
from
Sunday to Thursday
for \$39*

*available
to groups of
12 or less*

SMALL

BLUEBERRY BEETROOT TARTARE | Ve | GF |

pumpkin + sunflower seeds, taro chips

RAW BEEF TENDERLOIN TARTARE | GF |

capers, cornichon pickles, caramelized red onion, cured egg yolk

PACIFIC SCALLOP CEVICHE + \$5 | GF |

jalapeno, mango, pineapple & cucumber salsa, taro chips

SPICY THAI FRIED CHICKEN | GF |

ginger marinated chicken thighs, spicy Thai glaze, cilantro

THAI SPICED CARROT + COCONUT SOUP | Ve | GF |

basil oil, crispy onions, chili threads

EGGPLANT + FETA CROQUETTES | V |

basil + lemon mayo, parmesan, chives

BIG

SQUAMISH MUSHROOM GNOCCHI | V |

spinach, ricotta, confit tomato, Cognac cream sauce
+ duck confit \$12

SEARED LAMB RACK + \$8 | GF |

roasted harissa + honey carrots, za'atar + rosemary potatoes, zucchini, basil purée
pomegranate jus

KOREAN GARLIC & SOY TOFU BOWL | Ve | GF |

basmati rice, broccolini, mint, basil, cilantro, toasted coconut,
pickled red pepper + cucumber
+ chicken \$7

FILET + FOIE GRAS GRAVY POUTINE | GF |

63 Acres filet mignon, Vancouver Island cheese curds, hand-cut fries
+ seared foie gras \$15

BC BLACK COD + PACIFIC SCALLOPS + \$6 | GF |

grilled asparagus, prosciutto, lemon & roasted garlic sabayon

SWEET

CINNAMON SPICED CHURROS + DULCE DE LECHE

FROZEN PISTACHIO MARGARITA MOUSSE | GFO |

POACHED PEAR + PECAN PRALINE PANNA COTTA | Ve | GF |