



‘Of the Season’

Beef Tartare

*sun-dried tomato, capers, parsley,
red onion, soy sauce, sesame oil*

2019 Unsworth ‘Cuvée de l’Île’ Blanc de Noirs

Vancouver Island, Canada



Green Risotto

herb purée, shavings of vegetables, micro herbs

2024 Aquamarine Sauvignon Blanc

Marlborough, New Zealand



BC Halibut

potato espuma, thai sauce

2023 Anne Gros ‘Vieilles Vignes’ Côteaux Bourguignons

Burgundy, France



Lemon Posset

black pepper shortbread, lemon pepper pearls



Dark Chocolate Plum Tart

plum jam, thyme yogurt whipped ganache

2021 M. Chapoutier ‘Haut-Bila’ Banyuls

Languedoc-Roussillon, France

85 PER PERSON
135 WITH WINE PAIRINGS

