



### **SALAD**

kale blend, nutritional yeast vinaigrette,  
treetop granola, fruit

### **SOUP**

celeriac & apple, toasted pumpkin seed, leek oil,  
horseradish crema

### **SALMON**

Sheringham gin-cured sockeye gravlax,  
cedar jelly, sea buckthorn purée,  
buttermilk cracker, creamed dill

### **CRAB**

Dungeness crab cake, apple and watercress salad,  
pacific pickled bull kelp tartar,  
light lemon vinaigrette, chili oil

### **SCALLOPS**

Quadra Island mollusks, raspberry sunchoke purée,  
leek ash tuile, bacon jam, nasturtium, yuzu caviar

### **MUSHROOMS**

wild mushroom blend, crusty baguette,  
64 degree confit egg, black garlic aioli,  
micro radish, caramelized onion, pickled shallots,  
roasted goat cheese

### **BEEF**

sous vide tenderloin, spinach purée, elderberry  
demi-glace, foie gras foam, asparagus

### **BOMÉ SELECTION OF CHEESE**

shepherd, hemp, autumn, red wine poached pear,  
hazelnut brittle

### **GINGER CREME BRULÉ**

vanilla meringue

Please note, since all our dishes are prepared to order, our kitchen operation may involve shared cooking and preparation areas. While we will do our best to meet any dietary or allergy restrictions, we cannot guarantee that any menu item can be completely free of allergens. Applicable taxes and gratuities are additional.