



A La Carte Menu

Amuse Bouche

roasted beet • goat cheese & arugula mousse • balsamic pearls

house smoked pork belly • sweet potato crisp • parsnip puree • apple gel

mushroom arancini • maple bacon aioli

Starter

romaine • creamy anchovy dressing • fried capers • reggiano • shinkenspeck • pita

seared scallop • pickle • balsamic bacon jam • squash

steak + potato salad • Dijon striploin • horseradish rosti • braised leek • quince & shallot dressing
(Add \$6)

Claw Cake • crab • lobster • sweet roasted corn • lemon beurre blanc (Add \$16)

Entrée

beef wellington • whipped potato • green beans • demi glace

duck two ways • confit duck & yam ravioli • minted pea purée • seared duck breast • sage cream • oyster mushroom • crisped lomo

land and sea • cherry braised short rib • spot prawn fritter • smoky choron • fondant potato • swiss chard

poulet à l'ail • Okanagan viognier garlic velouté • mustard fried spaetzle • blueberry parsnip purée • brussels sprouts

tempura snapper • charred bok choy • soy ginger pearl barley • wasabi mayo • pickled shimeji • lemongrass slaw • sesame crackers

bean and vegetable masala • corn fried tofu • cilantro yogurt • basmati pilaf (GF • V)

Dessert

Pumpkin cheesecake • oatmeal rye crust • mulled wine reduction

panna cotta • ginger candy • white chocolate ganache (GF)

apple pear crisp • house gelato (GF)