

DÎNER À

 St-Tropez

AN EVENING ON THE NITA RIVIERA

A SELECTION OF
HAND-PASSED HORS D'OEUVRES

FIRST COURSE

HOUSE MADE SOURDOUGH BREAD
seasonal whipped butter

SECOND COURSE

MEZZE BOARD GF VG
hummus, crudité, marinated olives, house pickles

SEAFOOD TOWER GF
PEI mussels, mixed ceviche,
California sushi rolls, oysters, jumbo prawns

THIRD COURSE

HAIDA GWAI TUNA NIÇOISES SALAD GF
olive and herb-crusted Haida Gwaii albacore tuna,
crispy potato, hard-boiled egg, heirloom tomatoes,
snap peas, sun-dried tomato vinaigrette

MUSHROOM RISOTTO GF VO
king oyster mushrooms, local chanterelles, snap peas,
parmigiano reggiano

GRILLED STRIP LOIN GF
charred shishito salsa verde, roasted North Arm Farm beets

DESSERT

CHAMPAGNE AND STRAWBERRY PARFAIT
white chocolate-mascarpone mousse, strawberry-champagne
compote, pink peppercorn Chantilly, strawberry macaron

GF = GLUTEN-FREE | VG = VEGAN | VO = VEGAN OPTIONAL

Please inform your server of any dietary restrictions or allergies.