

CHEFS *R & D* KITCHEN

5 COURSE TASTING MENU

\$59 PER PERSON

LET YOUR SERVER KNOW IF YOU HAVE ANY DIETARY RESTRICTIONS,
AND WE WILL ADJUST YOUR MENU ACCORDINGLY.

 vegan  vegetarian  contains gluten

HOUSE BAKED BREAD SERVICE + \$12  

WHIPPED BUTTER, VANCOUVER ISLAND FLEUR DE SEL

AMUSE BOUCHE

CHEF'S FEATURED BITE

INQUIRE WITH YOUR SERVER ABOUT TODAY'S CREATION

SECOND COURSE (\$16)

BEEF AND RICE

BEEF TARTARE (YUKHOE STYLE), PEAR, RICE TART, CRISPY FURIKAKE

SMOKED HALIBUT DIP

ESPELETTE PEPPER, CHIVES, ROOT CRISPS

VILLAGE FARMS TOMATOES

RICOTTA, BASIL, FOCACCIA

CHARCOAL ROASTED EGGPLANT

LABNEH, CRISPY POTATOES, SWEET CHILI SAUCE, FLATBREAD

THIRD COURSE (\$24)

GNOCCHI

'NDUJA, CARAMELIZED CREAM, YAM STRINGS

SCALLOPS À LA PLANCHA

SMOKED WHITE CARROT PURÉE, XO SAUCE, RHUBARB SALSA

GRILLED RADICCHIO

ROASTED GARLIC EMULSION, BURRATA, CRISPY ONIONS

KOJI MUSHROOMS - OVER FIRE

MUSHROOM TARE, GREEN ONION PURÉE, WEST COAST FURIKAKE

MAIN COURSE (\$32)

RIBEYE

BUTTER LEEKS, CIPOLLINI, HONEY JUS

CRAB

RISOTTO, SAFFRON BUTTER, CRISPY ONIONS

CAVATELLI

CELERIAC, SUNCHOKE, CALABRIAN CHILIES

NORTH ARM FARMS SQUASH

CARROT XO, GREEN PEPPERCORN MISO SAUCE, OLIVE CRUMBLE

DESSERTS (\$12)

BUÑUELOS

HONEY LAVENDER ICE CREAM, PRESERVED PEACHES

VEGAN CHOCOLATE MOUSSE CAKE

BLACK GARLIC ICE CREAM, CRUMBLES, BERRIES, ALMOND CREAM

CORN FINANCIER

CORN ICE CREAM, POPPED SORGHUM, BLUEBERRY COMPOTE