



***First Bites***  
***Ocean “Cocktails”***

***Tomato and Vodka Dressed Hand Peeled Shrimp***  
*Horseradish, Local Micro Herbs*  
20

***East Coast Lobster and Digby Scallop Ceviche***  
*Shallots, Mint, Chili, Olive oil,*  
24

***Dungeness Crab Cocktail***  
*Celeriac Remoulade, caviar*  
32

***Salads***

***Bitter Leaves, Red Wine Poached Egg***  
*Pickled Shallots, Warm Gelderman Bacon Vinaigrette*  
15

***Whole Leaf Romaine Caesar Salad***  
*Anchovy, Crispy Capers, Reggiano and Garlic Dressing. Rustic Croutons*  
17

***Compressed Melon and Parma Prosciutto Salad***  
*Arugula, Olive oil, Salt Flake, Aceto Balsamico, Pecorino*  
18



## **Main Course**

### ***Portebello Wellington***

*Herb Phyllo, Braised Chard, Black Truffle, Roasted Hand Harvested Roots  
Toasted garlic "Jus"*

46

### ***Herb Crusted Baked Hecate Staight Sablefish***

*Ratatouille Escoffier, Parisienne Potato, Warm Lemon & Olive oil Sauce*

54

### ***Heritage Beef Tenderloin***

*Celeriac Tart, Roasted Cauliflower, Farmhouse Cheese Crackling, Double  
Veal Stock Reduction*

72

### ***Porcini Dusted Wild BC Salmon***

*Ocean Wise Argentinian Red Prawn & Wild Rice "Paella", Port Reduction,  
Sage Brown Butter*

56

### ***Ross Down Farms Espelette Chicken Breast***

*Potato Aligot, Citrus Wilted Hearty Greens, Tarragon Chicken Jus*

54



**FROM OUR BAKERY 17**

**Crème Brule**

**Warm Harrison Bread Pudding**

Sultana, Crème Anglaise,

**Lemon & Vanilla Cheesecake**

Berry Coulis

**Black Forest Cake**

Kirsch Macerated Sour Cherries, Chocolate Sauce

**AFTER DINNER COFFEES 15**

1.5 oz

**B52**

Kahlua, Baileys Irish Cream, Grand Marnier, Coffee

**Polar Bear**

Peppermint Schnapps, Baileys, Hot Chocolate

**Baileys Coffee**

Baileys Irish Cream, Coffee

**Blueberry Tea**

Amaretto, Grand Marnier, Tea

**Monte Cristo**

Kahlua, Grand Marnier, Coffee

**3B**

Baileys, Brandy, Benedictine