

# 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

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## 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

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## MAIN COURSE (\$32)

### 35-DAY DRY-AGED STRIPLOIN

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

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## 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