

BREAD



BANNOCK 3

Chef's butter

STARTERS

SOUP 8

Market inspired daily

GREENS 12

Roasted pumpkin, tender greens, ginger kombucha vinaigrette, oat + pepita granola, orange segments

OCTOPUS 19

Escabeche, pickled carrots, olives, sweet potato puree, roasted shallot, cilantro



CRAB CAKE 14

BC Red Rock crab + butternut squash + vanilla crab cake, lobster butter sauce, lemon dressed greens

ELK RANCHER'S PIE 14

Braised Elk Ranch elk brisket, roasted garlic mashed potato with peas + carrots in a puff pastry pocket with tomato + grape ketchup



DUCK WINGS 16

Confit duck wings with black garlic + maple BBQ sauce, kohlrabi slaw



LAMB POUTINE 14

Braised Ontario lamb shoulder, rosemary jus, potato fondant, whipped curd

SMOKED SALMON on "BEAVER DOUGH" 14

House cured and smoked sockeye salmon, crème fraiche, pickled onion, capers, Acadian Sturgeon caviar

SQUASH 7

Ginger roasted spaghetti squash, truffled cream cheese, hazelnuts, lightly smoked honey, oregano

SHARING

DUCK FOR FOUR 75

Study of duck – roasted duck breast, smoked pastrami style duck breast, duck leg confit, fried duck wings, pickles, wilted bok choy, herbs, duck liver aioli, fresh bread

TRITIP FOR SIX 100

Stonehearth oven roasted Enright Cattle beef, roasted mini Yukons and brussels, oven roasted buttered carrots, creamed scallion + horseradish, Canadian merlot jus

MAINS

STEAK 30

Seared chilli + maple rubbed AAA hanger, roasted mushrooms and brussel sprouts, roasted mini potatoes, rye whiskey jus,

RAVIOLI 23

House leek ash pasta, leek + potato filling, black walnuts, pancetta, blue cheese crumble

PASTA 22

House made cavatelli, zaatar roasted beets, sumac, pistachio, ricotta, mint



ARCTIC CHAR 30

Seared Arctic char crusted with chesnut + fennel seed + miso, rice noodles, shaved fennel, soy + fennel broth

OPEN SKY CHICKEN 28

Ferme Reveuse open sky chicken breast, brown butter + Angostura carrots, rum soaked raisins, sweet potato mascarpone, parsley + Kricklewood sunflower oil

PORK SHOULDER 26

Pork shoulder confit in boar fat, brown sugar glaze, kale + blueberries, farro

ONTARIO BURGER 22

Enright Cattle beef, Seed to Sausage bacon, aged Ontario cheddar, lettuce, tomato, Thousand Island dressing with chips or greens



Recommended by the Vancouver Aquarium as ocean-friendly.



We'll provide one meal to a youth in need through **Mealshare.**



feast + revel