

Dinner

—◇ SIGNATURE BREADS ◇—

NOTCH8 stout, comte cheese, garlic butter, mustard seed 8

WARM HONEY WHEAT honey loaf, fig, walnuts, Fairmont honey butter 7

—◇ STARTERS ◇—

BLACK GOLD northern divine caviar, oyster, smoked salmon
black label whisky mignonette *each* 6

ORCHARD SALAD BC apples, beets, radish, fennel, farmhouse cheddar, rhubarb honey yogurt
bee pollen, citrus 14

FOREST MUSHROOM TART BC mushrooms, fromage frais, pine nut butter
elderberry, rye crumb 16

SUNCHOKE SOUP truffles, artichoke, sunflower butter 14

FRENCH ONION SOUP twice baked croissant, gruyère 12

FLOWERS BY THE SEA rosé poached shellfish, caviar, salmon, flower petal crème fraîche
green apples, sea asparagus, rosewater mist 18

CAMPFIRE TARTARE smoked dry aged beef, foie gras, black truffle, yolk
sea buckthorn berry, crisps 29

'SEA'SAR SALAD smoked salmon bacon, shrimp, dungeness crab, sourdough
parmadammer cheese 18

—◇ ENTRÉES ◇—

TIDAL POOL cedar smoked wild BC fish, pacific crustaceans & shellfish
caviar, kelp, sea water broth 36

ROOTS, SHOOTS, LEAVES & SOIL unearthed roots, greens, legumes, grains-oats-corn grit polenta
pumpnickel crumb, brie 24

THE PASTURE smoked wagyu, pickled purple cabbage, tiny squash, meadow sorrel
wheatgrass 'hay' 42

UNDER THE FOREST CANOPY spruce roasted pheasant, forest mushrooms, chestnut puree
pemmican black garlic rye crumb, wild berry jus 36

A HINT OF SPRING lavender & honey ash crusted lingcod, green pea & nasturtium velouté
spring vegetables, meadow flowers 34

THE CLASSIC signature 12oz prime rib, garlic mash, creamed kale, marrow roasted vegetables
Yorkshire pudding 45

OVER THE ROCKIES fire grilled bison, foraged mushrooms, salsify, wild grains
blackberry birch jus 48

PRAWN & CRAB RISOTTO BC shrimp, dungeness crab, spring peas & beans
goat cheese, micro shiso 30

THE HEN, THE EGG, THE NEST rotisserie chicken, foie gras buttered corn, farro verde
spring greens, egg 32

Vancouver Coastal Health advises: "The consumption of raw oysters poses an increased risk of food borne illness.
A cooking step is needed to eliminate potential bacterial or viral contamination"—Medical Health Officer



NOTCH8
AT THE HOTEL VANCOUVER