

Dinner

—◇ SIGNATURE BREADS ◇—

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

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

—◇ STARTERS ◇—

HARVEST SALAD roasted squash, apples, beets, pistachios, goat cheese, pomegranate vinaigrette 14

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

HIDDEN AMONGST THE REEDS smoked duck, truffle chestnut duck confit, autumn mushrooms
pemmican 'soil', maple cured yolk, huckleberry wheatgrass nest 14

SUNCHOKE SOUP truffles, artichoke, sunflower butter 14

FRENCH ONION SOUP twice baked croissant, gruyère 12

GREAT BEAR SCALLOP steamed whole in shell, snow crab, pine mushroom, smoked char caviar, sugar
kelp broth, sake fermented pickles 15

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 38

ROOTS, SHOOTS, LEAVES & SOIL unearthed roots, greens, legumes, grains-oats-corn grit polenta
pumpnickel crumb, brie 28

AUTUMN WILD BOAR fire gilled birch lacquered wild boar chop, smoked pork hock & mixed bean cassou-
let, winter squash spaetzle, hedgehog mushrooms, wild currants 47

ELK IN THE WOODS porcini and scallion crusted elk striploin, chanterella mushrooms, braised plums, pur-
ple fingerlings, black garlic truffle jus 51

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

IMPRESSION OF MONET'S "WATER LILIES" lavender & honey ash crusted lingcod
green pea & nasturtium velouté, spring vegetables, meadow flowers 36

THE CLASSIC signature 12oz prime rib, garlic mash, creamed kale, marrow roasted vegetables
Yorkshire pudding 48

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

CRAB & SHRIMP RISOTTO dungeness crab, BC shrimp, sea asparagus, sweet peas
goat cheese, micro shiso 32

THE HEN, THE EGG, THE NEST rotisserie chicken, foie gras buttered corn, farro verde
fall greens, egg 34

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