

Lunch

—◇ SHARE ◇—

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

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

OYSTERS ON THE HALF SHELL whisky mignonette

DAILY SELECTION (1/2 doz.) 21 (1 doz.) 34

CHARCUTERIE & CHEESE selection from Oyama Sausage Company, heirloom radishes
marinated olives, fig cracker 25

—◇ APPETIZERS ◇—

ROASTED SAN MARZANO TOMATO SOUP tomato oil, fromage frais 11

SUNCHOKE SOUP truffles, artichoke, sunflower butter 14

FRENCH ONION SOUP twice baked croissant, gruyère 12

CAMPFIRE TARTARE smoked dry aged beef, foie gras, black truffle, yolk, sea buckthorn, crisps 24

CLASSIC SHRIMP COCKTAIL sauce marie rose 15

—◇ SALAD ◇—

CHOP SALAD chicken, roaring 40's bleu dressing 18

STEAK & WEDGE buttermilk marinated flatiron, gem lettuce, bleu cheese, green goddess 24

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

NICOISE yellow fin tuna, taggiasche olive dressing 25

CAESAR ciabatta croutons, parmesan reggiano 14

Add: TIGER PRAWN SKEWERS 9, SEARED SALMON 9 or PULLED ROTISSERIE CHICKEN 7

—◇ SANDWICHES ◇—

NOTCH8 BURGER thick bacon, oka cheese, mushrooms, onion, brioche 22

QUINOA BURGER pickled cucumber, hummus, tzatziki 18

WEST COAST CLUB wild salmon, dungeness crab salad, smoked albacore tuna, crisp bacon
smoked oyster mayo 24

SIGNATURE CARVERY rotisserie prime rib, horseradish, onion rings, demi baguette 24

CLUB mustard brined turkey, maple bacon, cranberry sourdough 19

PROSCIUTTO GRILLED CHEESE aged cheddar & brie, san marzano tomato soup 21

—◇ MAIN COURSE ◇—

BC HOT POT salmon, cod, clams, mussels, scallops, prawns, pernod tomato broth 31

FISH & CHIPS battered cod, hand cut fries, sunflower slaw, remoulade 26

LINGCOD lavender honey ash crusted, green pea & nasturtium velouté
spring vegetables, meadow flowers 34

STEAK FRITES California cut striploin, shoestring fries, pepper jus, house steak sauce 32

ROTISSERIE CHICKEN foie gras buttered corn, farro verde, spring greens, egg 32

SPRING RISOTTO spring peas & beans, goats cheese, micro shiso 24

DAILY ROTISSERIE FEATURE spring vegetables & confit garlic mash 29

MON • BBQ PORK RIBS house bbq sauce | TUE • DUCK BREAST honey lacquer

WED • FRASER VALLEY PORCHETTA wild mushroom-black garlic jus

THU • BRANZINO lemon & herb infused | FRI • SMOKED SPICED BEEF BRISKET bourbon mustard

SAT • LAMB LEG spring onion-garlic crust | SUNDAY • TURKEY espresso maple glaze

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