

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 19
STEAK & WEDGE buttermilk marinated flatiron, gem lettuce, bleu cheese, green goddess 25
HARVEST SALAD roasted squash, apples, beets, pistachios, goat cheese, pomegranate vinaigrette 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 23
QUINOA BURGER pickled cucumber, hummus, tzatziki 19
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 22

—◇ MAIN COURSE ◇—

- BC HOT POT salmon, cod, clams, mussels, scallops, prawns, pernod tomato broth 34
FISH & CHIPS battered cod, hand cut fries, sunflower slaw, remoulade 28
LINGCOD lavender honey ash crusted, green pea & nasturtium velouté
fall vegetables, flowers 36
STEAK FRITES California cut striploin, shoestring fries, pepper jus, house steak sauce 36
ROTISSERIE CHICKEN foie gras buttered corn, farro verde, fall greens, egg 34
FALL RISOTTO squash, autumn mushrooms, sundried tomato pesto, neufchatel, pumpernickel crumb 26
DAILY ROTISSERIE FEATURE spring vegetables & confit garlic mash 33
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