**SIGNATURE BREADS**

**NOTCH8** stout, comte cheese, garlic butter, mustard seed 11

**WARM HONEY WHEAT** honey loaf, fig, walnuts, honey cultured butter 8

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**STARTERS**

**BLACK GOLD** Northern Divine Caviar, oyster, smoked salmon, black label whisky mignonette each 6

**SHADES OF GREEN** spring greens-peas-beans, asparagus, avocado puree, buffalo mozzarella

  pistachio baby green artichoke hummus, egg yolk bottarga, verjus vinaigrette 16

**‘SEA’SAR SALAD** smoked salmon bacon, shrimp, dungeness crab, sourdough

  parmadammer cheese 19

**FOREST MUSHROOM TART** BC mushrooms, fromage frais, pine nut butter

  elderberry, rye crumb 16

**GARDEN UNDER THE SEA** smoked paprika braised octopus, chorizo, sea beans, shishito chilies,

  scallions, torched honey miso aioli, nori chips 20

**SUNCHOKE SOUP** truffles, artichoke, sunflower butter 14

**FRENCH ONION SOUP** twice baked croissant, gruyère 13

**GREAT BEAR SCALLOP** steamed whole in shell, snow crab, geoduck, king oyster mushroom,

  smoked charcoal caviar, sake kasu kelp broth, fermented radish 26

**CAMPFIRE TARTARE** smoked dry aged beef, foie gras, black truffle, yolk

  sea buckthorn berry, crisps 29

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**ENTRÉES**

**TIDAL POOL** cedar smoked halibut, pacific crustaceans, Haida Gwaii shellfish, beluga lentils, roe,

  Vancouver Island kelp, smoked oyster ‘sea water’ broth 43

**ROOTS, SHOOTS, LEAVES & SOIL** unearthed roots, greens, legumes, grains-oats-corn grit polenta

  pumpernickel crumb, herb garlic neufchatel 29

**IMPRESSION OF MONET’S “WATER LILIES”** lavender & honey ash crusted wild salmon,

  sweet pea & nasturtium velouté, spring vegetables, ‘lily pads’, flowers 35

**CRAB & SHRIMP RISOTTO** dungeness crab, BC shrimp, sea asparagus, sweet peas

  burrata cheese, micro shiso 36

**ELK IN THE WOODS** porcini and scallion crusted elk striploin, forest mushrooms, braised plums

  purple fingerlings, fiddleheads, black garlic truffle jus 51

**JUNIPER WILD BOAR** fire gilled birch lacquered wild boar chop, smoked pork hock & mixed

  bean cassoulet, ramps, spaetzle, chanterelle mushrooms, wild lingon berries 48

**UNDER THE FOREST CANOPY** spruce roasted pheasant, forest mushrooms, chestnut puree

  pemmican black garlic rye crumb, wild berry jus 36

**OVER THE ROCKIES** fire grilled bison, foraged mushrooms, salsify, wild grains

  blackberry birch jus 49

**THE HEN, THE EGG, THE NEST** rotisserie chicken, foie gras buttered corn, farro verde

  spring greens, egg 34

**THE CLASSICS** accompanied by garlic mash, creamed kale, marrow roasted vegetables

Signature 12oz Prime Rib with Yorkshire Pudding 49

10oz CAB NY strip steak 48

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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