

## APPETIZERS

West Coast Seafood Chowder salmon, shrimp, clams and scallops in a rich herb cream	15
Sweet Potato and Red Lentil Soup olive oil and fine herbs (gluten free)	12
Wild Albacore Tuna “Tonnato” pistachio-basil pistou, saffron-aioli, prosciutto crisps and watercress (gluten free)	19
Bison Carpaccio truffled Parmesan aioli and watercress (gluten free)	18
Crispy Pork Belly northern bean and BC mushroom cassoulet, fennel, frisée and pickled mustard-apple gastrique	17

## FROM THE GARDEN

Wildflower Caesar applewood smoked bacon, baby romaine, sourdough crouton, shaved Parmesan and marinated white anchovy	19
Duck Confit, Baby Kale and Lentils Fraser Valley duck, shaved pickled carrot, cauliflower, poached hen’s egg, creamy garlic dressing	17
Young Greens shaved fennel, orange, toasted hazelnuts and Nonna Pia’s white balsamic dressing (gluten free)	16
Pemberton Beets dill crème fraîche, puffed barley, goat cheese, micro greens and orange gel	16

## FROM THE LAND

8 oz New York Steak Frites Black Apron natural beef, asparagus, truffle fries, herb butter and peppercorn sauce (gluten free)	49
7 oz Bistro Steak Frites Black Apron natural beef petit tender, asparagus, truffle fries, herb butter and peppercorn sauce (gluten free)	29
Slow Roast Prime Rib mustard tossed fingerling potatoes, young vegetables and Madeira jus (gluten free)	40
Lamb Shank Braised in Mint and Ginger tomato basil polenta, swiss chard, celeriac horseradish and white chocolate purée (gluten free)	35
Grilled 10 oz Sterling Pork Chop sweet potato rösti, sautéed kale and Okanagan peach-ancho jus (gluten free)	34
Half Roasted Fraser Valley Free Run Chicken garlic mashed organic Pemberton potatoes, harvest vegetables, Madeira jus (gluten free)	34



# The Wildflower

The Wildflower showcases locally inspired dishes and innovative classics.

## FROM THE OCEAN

Chef’s Catch locally sourced and oceanwise fish feature, daily inspired accompaniments	MP
Cioppino wild BC salmon and ling cod, jumbo prawn, snow crab, scallop, mussels and clams in tomato-fennel broth with sourdough crostini	38
Pan Roasted Wild BC Salmon Dungeness crab and Yukon gold croquette, fennel chive soubise	34
Roasted Pacific Ling Cod grilled octopus and chorizo, saffron potatoes and Romesco sauce (gluten free)	32

## PASTA & RICE

“Grown-Up” Mac & Cheese orecchiette pasta, Nova Scotia lobster, gruyère cream and bacon-Parmesan-panko crust	32
Tagliatelle and Oxtail Ragù freshly grated Parmesan	26
Grilled Chicken Alfredo tagliatelle pasta, mushrooms, spinach and sundried tomato	25
Spaghetti with Fanny Bay Clams Okanagan sauvignon blanc, garlic, tomato, fine herbs, garlic crostini	24
Market Risotto seasonal creation from locally inspired ingredients	24
Strangoloni Pasta with Roast Pumpkin foraged BC mushrooms, pine nuts, swiss chard, pecorino cheese	22