

## FOR THE TABLE

**HOUSE LOCAL LAGER BREAD** 14  
Balsamic Whipped Butter, Bee Pollen Butter, Local Fairmont Honey

**WARM BANNOCK** 14  
Local Indigenous Fry Bread, Chili Maple Reduction, Vancouver Island Finishing Salt

## TO BEGIN

**HAND-SHUCKED CANADIAN OYSTERS** Half Dozen | 22  
The Season's Best Oysters from Canada's Coasts Dozen | 38  
Cocktail Sauce, Mignonette, Horseradish, Fresh Lemon

**STEAK TARTARE** 28  
Sweet Mustard Seeds, Shallots, Caper Berries, House Chips, Gherkins

**SCALLOPS** 24  
Parsnip Purée, Toasted Hazelnut Vinaigrette, Double Smoked Bacon

**FRASER VALLEY BEETS** 20  
Maple Roasted Beet Salad, Ricotta, Dill Vinaigrette, Bee Pollen, Bitter Frisée, Pumpkin Seeds

**HARVEST GREENS** 20  
Local Kale, Roasted Garlic & Caper Vinaigrette, Crispy Speck, Pecorino, White Anchovy

**CRAB BISQUE** 20  
Dungeness Crab Meat, Crab Oil

## FOR AGE

**HAND-CRANKED PAPPARDELLE** 34  
Romesco Sauce, Winter Greens, Charred Broccolini, Confit Tomatoes, Lemon,  
Brown Butter Bread Crumbs  
**Add Chorizo Sausage | 6**  
**Add Four Prawns | 14**

**KING OYSTER MUSHROOM** 32  
Butternut Squash Risotto, Green Onion Oil, Nutritional Yeast, Winter Truffle, Toasted Walnuts

## CATCH

**LOIS LAKE STEELHEAD** 42  
Root Vegetables, Garden Peas, Double Smoked Bacon, Roasted Apple, Squid Ink Tuile,  
Local Harvest Potatoes with Horseradish & Dill, Shallot Cream

**BC LINE CAUGHT SABLEFISH** 52  
Roasted Leeks, Potato Pearls, Dungeness Crab, Creamy Dashi Broth, Scallion Oil

**WEST COAST GRILLED OCTOPUS** 45  
Saffron Tea, Shrimp & Chorizo Risotto, Confit Heirloom Tomatoes,  
Chili Garlic Oil Spiced Arugula, Parmesan, Lemon

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*Prices exclusive of applicable taxes.*

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy, intolerance, or special dietary restrictions please advise and we would be pleased to accommodate.*

# HUNT

## AAA CANADIAN BEEF

Mashed Potatoes, King Oyster Mushroom, Asparagus,  
Mission Hill Red Wine Jus

Add Four Prawns | 14

Add Three Scallops | 20

6oz Tenderloin | 60

16oz Boneless Ribeye | 67

## DUCK GNUDI

House-Made Gnudi, Pulled Duck Leg Confit, Butter Fondue, Kale, Peppercorn Jus,  
Braised Shallot, Pickled Blackberries, 6-Month Aged Manchego

44

## BRINED & ROASTED HALF CHICKEN

Roasted Potatoes, Asparagus, Pomegranate Reduction, Gorgonzola,  
Castelvetrano Olives, Foie Gras Jus

42

## LAMB SHANK

Goat Cheese Polenta, Preserved Cherry Relish, Confit Squash Pearls,  
Orange & Garlic Gremolata

48

## A380 BURGER

Two Certified Angus Beef Patties, Shaved Guanciale, Caramelized Onions,  
Lemon Dressed Arugula, Brie, Peppered Truffled Aioli, Pretzel Bun, Wedge Fries

42

**AROUND THE GLOBE 3-COURSE**  
**PRIX FIXE**

<p>TAKE OFF</p> <p><b>FRASER VALLEY BEETS</b></p> <p><i>or</i></p> <p><b>CRAB BISQUE</b></p>	<p>UP IN THE SKY</p> <p><b>AAA CANADIAN BEEF</b></p> <p><b>6oz TENDERLOIN</b></p> <p><i>or</i></p> <p><b>BC LINE CAUGHT SABLEFISH</b></p>	<p>SWEET LANDING</p> <p><b>TIRAMISU</b></p> <p><i>or</i></p> <p><b>GLOBE CHOCOLATE CAKE</b></p>
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**85 per person**

*Personalized wine pairing available upon request.*

# SIDES

**Truffle Scented Mashed Potatoes | 10**

**Farmer's Market Broccolini | 10**

**Grilled Asparagus | 10**

**Crispy Potato Wedges | 10**



FRESH | LOCAL | SEASONAL

As part of our commitment to practices that protect the globe, we are proud to use local, seasonal and sustainably produced ingredients wherever possible. Currently our menus feature:

**Ocean Wise Seafood**

**Organic Vegetables from Local Harvest Farm in Chilliwack, BC**