



The Garden



3-COURSE MENU | 59 per person
ADD A WINE PAIRING | 37 per person

APPETIZER

Blasted Church 'OMG,' Okanagan, Canada 2016
OR Burrowing Owl, Chardonnay, Oliver, Canada 2020



Farmer's Garden Salad
selection of produce with quinoa soil,
rooftop garden herb vinaigrette, pickled egg



Albacore Tuna
marinated in mandarin orange oil,
braised overwintered leeks,
quince vinegar, Rootdown Farms spring radish



Chilled Spring Pea and Wild Fennel Soup
fresh BC crab meat salad, pickled ramps,
apple horseradish gel, marigold flowers

Bison Tartare
bone marrow and garlic mousse, preserved lemon,
pine nuts, shaved mushroom, crispy herbs

ENTRÉES

Burrowing Owl, Cabernet Sauvignon, Oliver, Canada 2019
OR Meyer Family, Pinot Noir, Okanagan, Canada 2020



King Salmon
crispy skin, roasted beets, beet purée, grilled fennel,
pickled turnip, horseradish and champagne foam



Pork Tenderloin
pancetta wrapped,
creamed Rootdown Farms spinach,
bacon and peas, potato rösti, red wine jus



Braised Beef Short Rib Chop
truffle whipped potatoes,
glazed green and white asparagus tips,
baby onions, crispy onion rings, Madeira jus



Sea to Sky Roots
confit king oyster mushroom, seeds grains and legumes "risotto",
sautéed bitter greens, black garlic emulsion

DESSERT

Inniskillin Ice wine, Oliver, Canada

Fancy Chocolate Brownie
maple pecan milk chocolate baked mousse,
fresh blueberry, maple whiskey syrup

Raspberry Passion Fruit Petit Gâteau
raspberry coulis, passion fruit gel, berry crisp



Lemon Basil Pannacotta
green tea foam, rhubarb compote,
citrus crumble



Vegan



Vegetarian



Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. A cooking step is needed to eliminate potential bacteria or viral contamination. - Medical Health Officer, Vancouver Coastal Health Authority.