



# The Wildflower

## SOUPS

- Soup of the Day 14  
Chef's daily creation
- West Coast Seafood Chowder 19  
salmon, shrimp, clams  
and scallops in a rich herb cream
- Roasted Tomato and Coconut Soup 13 ✱  
chive oil

## CHILLED & RAW

- Market Selection ✱  
Half Dozen Oysters 22  
cucumber and shallot mignonette,  
fresh horseradish
- Bison Carpaccio 25 ✱  
Calabrian chili aioli, confit shallots,  
cedar jelly, pickled mushrooms, sumac chips
- Marinated Octopus 23 ✱  
fennel and tomato relish,  
toasted almonds, shaved cucumber,  
mustard and radish salad

## FISH

- King Salmon 42 ✱  
diced Yukon gold fricasée, roasted leek heart,  
red peppers, preserved lemon,  
confit shallots, salmon roe, corn
- Rockfish 38 ✱  
beluga lentil ragout, 'Nduja sausage,  
roasted Brussels sprouts,  
carrot and tarragon beurre blanc
- Chef's Daily Catch MP

## SALADS

- Buffalo Mozzarella 33  
mint pesto, honey vinaigrette,  
mead infused carrots, toasted pistachios, crostini
- Beetroot Salad 19 ✱  
basil vinaigrette, arugula salsa verde, cashew cheese
- Artisan Salad 16 🍷 ✱  
carrot ribbons, pickled cranberry, feta,  
smoky pumpkin seeds, preserved lemon vinaigrette

## TO START

- Hokkaido Scallops 28 ✱  
crispy pork belly, fennel and onion soubise,  
home-grown grape gastrique
- Mushroom "French Toast" 28  
glazed wild and tame mushrooms,  
sous vide egg, Charmesan cheese,  
bourbon béarnaise
- Foie Gras Custard 29  
port wine jelly, saffron pickled quince,  
cocoa hazelnut crumble

## PASTA & GRAINS

- Sea to Sky 35 ✱  
confit oyster mushroom, pumpkin seed pesto,  
shaved carrots, sautéed artisan grains and legumes,  
seasonal root vegetables, maple and sherry grilled tofu
- Pork Bolognese 36  
house-made tagliatelle, classic bolognese,  
Parmigianno
- Artisan Mushroom and Pesto Gnocchi 33 🍷  
seasonal mushrooms, Charmesan cheese,  
truffle, Charmesan crisp

## MAINS

- Seared Rougie Duck Breast 50  
duck confit agnolotti,  
fennel and onion soubise,  
beet gel, cocoa hazelnut crumble,  
mead infused beetroot,  
romanesco cauliflower
- Braised Beef Short Rib 55  
birch syrup laquered, potato gnocchi,  
mushrooms, truffle, Charmesan cheese,  
tangy squash sauce
- Sungold Farms Alberta Lamb 60 ✱  
pumpkin seed crusted, roasted rainbow carrots,  
roasted squash, brown butter carrot purée,  
minted licorice jus
- Free Range Chicken Breast 39 ✱  
pomme purée, roasted carrots,  
fried Brussels sprouts, Madeira jus
- Venison Loin and Lobster Ravioli 75  
charred leeks, celeriac fricasée,  
lobster beurre blanc, crispy leeks, chaga jus

## STEAKS

All our steaks are served with  
grilled Broccolini, cipollini onion,  
lumberjack potatoes,  
mustard aioli, peppercorn jus

- 6oz Beef Tenderloin 60 ✱  
63 Acres Farms Canadian AAA
- 8oz Beef Tenderloin 75 ✱  
63 Acres Farms Canadian AAA

- 10oz Striploin 73 ✱  
63 Acres Farms Canadian AAA

- 10oz Prime Rib Roast 75 ✱  
63 Acres Farms Canadian AAA

Consuming raw meats 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



Vegan



Vegetarian



Gluten Free