



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 22 *
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

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

SALADS

Buffalo Mozzarella 33
mint pesto, honey vinaigrette,
mead infused carrots, toasted pistachios, crostini

Beetroot Salad 19 *
basil vinaigrette, arugula chimichurri, cashew cheese

Artisan Salad 16 *
carrot ribbons, pickled cranberry, feta,
smoky pumpkin seeds, preserved lemon vinaigrette

TO START

Hokkaido Scallops 26 *
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 32 *
confit oyster mushroom, pumpkin seed pesto,
shaved carrots, sautéed artisan grains and legumes,
seasonal root vegetables

Pork Bolognese 34
house-made tagliatelle, classic bolognese,
Parmigianno

Artisan Mushroom and Pesto Gnocchi 33 *
seasonal mushrooms, Charmesan cheese,
truffle, Charmesan crisp

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

