



# Wildflower

## APPETIZERS

**West Coast Seafood Chowder 16**  
salmon, shrimp, clams  
and scallops in a rich herb cream

**Vegan Bean and Vegetable Soup 12**  
olive oil and fresh herbs

**Garden Vegetable Fritter 18**  
tomato fondue, zucchini salad,  
pesto and tomato vinaigrette

**Steelhead and BC Shrimp Tartare 22**  
lightly cured steelhead trout and BC shrimp,  
buttermilk and watercress nage, smoked trout roe,  
radish, pickled fennel, watercress salad

**Hanceville Beef "Poutine" 20**  
braised Hanceville beef, lumberjack fries,  
Golden Ears cheese curds, beef tallow hollandaise,  
fresh herbs

**Pemberton Haven Farms Salad 16**  
farmer's selection of produce with quinoa soil,  
rooftop garden herb vinaigrette, pickled duck egg

**Hanceville Grass Fed Beef Tartare 18**  
fried garlic sourdough, cedar sabayon,  
pickled chanterelles, herb salad

**Albacore Tuna Mosaic 22**  
red pepper rouille, squid ink rice crisps,  
pickled green beans, sungold tomatoes,  
cured egg yolk, lemon vinaigrette

**Okanagan Stone Fruit Salad 17**  
Pemberton Haven greens, hazelnuts,  
macerated cherries, pickled nectarines,  
cocoa nib crisps, apricot ginger dressing,  
Golden Ears Cheesecrafters Charmesan cheese

## ENTRÉES

**Coho Salmon 32**  
Pemberton Haven beets, sautéed beet tops,  
fingerling potatoes, horseradish  
and beet beurre blanc

**Yarrow Meadows Duck 38**  
confit leg croquette, beeswax aged breast,  
Pemberton carrots, beets, cherry gel

**Scallop 42**  
pea and sunflower seed fritter, fennel and leek purée,  
sautéed morel mushrooms and fresh peas

**Wild Pacific Halibut 48**  
onion and celery root soubise, snap peas, cipollini onion,  
BC mushrooms, fingerling potatoes, herb beurre blanc

**Spray Creek Ranch Pastured Chicken 36**  
sunchoke brown butter, sautéed spinach,  
glazed carrots, turnips, crispy chicken skin,  
roast chicken jus

**BC Ling Cod 36**  
nasturtium velouté, butter poached fingerling potatoes,  
grilled maitake mushrooms, baby turnips, asparagus

**N'Quatqua Rainbow Trout 30**  
stinging nettle dumplings, wild mushrooms,  
watercress, asparagus, spruce tip beurre blanc

## VEGETARIAN

**Hazelnut and Ricotta Gnocchi 28**  
braised greens, carrots, fava beans, peas,  
pickled ramps, Golden Ears Cheesecrafters  
Charmesan cheese, beet jus

**Market Risotto 32**  
reimagined daily with  
Golden Ears Cheesecrafters Charmesan cheese  
and best of market vegetable

**BC Mushroom 28**  
mushroom and cashew nut pâté,  
beluga lentils, pickled mushrooms,  
wilted kale, spruce infused king oyster mushrooms,  
grilled green onions

## STEAKS

our selection of steaks are all served with  
lumberjack fries, grilled asparagus, mustard aioli, peppercorn jus

**6oz Beef Tenderloin 46**  
Canadian AAA

**10oz Beef Striploin 48**  
Canadian AAA

**7oz Bison Flat Iron Steak 43**

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