



Wildflower

three-course menu | 39 per person
wine pairing | 29 per person

APPETIZERS

- West Coast Seafood Chowder 16**
salmon, shrimp, clams
and scallops in a rich herb cream
- Beet Salad 17**
beet green and walnut pistou, goat cheese,
candied hazelnuts, orange segments,
orange vinaigrette, microgreens
- Hanceville Beef “Poutine” 20**
braised Hanceville beef, lumberjack fries,
Golden Ears cheese curds,
beef tallow hollandaise, fresh herbs

- Roasted Pear Salad 16**
artisan greens, blue cheese,
pickled fennel and candied pecans
- Hanceville Grass-Fed Beef Tartare 18**
fried garlic sourdough, cedar sabayon,
pickled chanterelles, herb salad
- Crispy Duck Salad 17**
sweet and sour sauce, microgreen salad,
sunflower seeds, grapefruit
- Smoked Salmon 18**
fennel escabeche, fingerling potatoes,
dill oil, herb salad

ENTRÉES

- Roasted Ling Cod 36**
squash purée, fried Brussels sprouts, baby turnips,
sage tempura, herb beurre blanc
- Spray Creek Ranch Chicken Breast 36**
hazelnut gnocchi, Brussels sprouts, butternut squash,
spinach, Charmesan cheese, hazelnut crumble, chicken jus
- Yarrow Meadows Duck 42**
confit leg croquette, beeswax aged breast,
baby carrots, beets, cherry gel
Supplement 10
- Pork Roast 35**
roasted root vegetables, pearl barley risotto,
sautéed kale, truffle jus
- House-Made Pappardelle 34**
sous vide boneless Spray Creek Ranch chicken leg,
BC mushrooms, kale, carrots, fresh herbs, fried carrot tops
- Lois Lake Steelhead 36**
Parisian carrot gnocchi, charred cabbage salad,
crabapple vinaigrette, beurre rouge, crispy caper garnish
- N’Quatqua Rainbow Trout 30**
bed of glazed legumes, smoked trout,
brown butter confit squash, Brussels sprout leaves,
fried leeks, brown butter sabayon

VEGETARIAN

- Walnut Crusted Fried Polenta 28**
roasted acorn squash, kale, onion soubise,
cranberry and spiced crabapple compote
- BC Mushroom 28**
mushroom and cashew nut pâté,
beluga lentils, pickled mushrooms,
wilted kale, spruce infused king oyster mushrooms,
grilled green onions

STEAKS

Supplement 20

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

- 6oz Beef Tenderloin 46**
Canadian AAA
- 7oz Bison Flat Iron Steak 43**
Canadian Rangeland
- 10oz Striploin 48**
Canadian AAA

DESSERTS

- Warm Fig and Apple Sticky Toffee Pudding 12**
maple almond tuile, rum toffee sauce, vanilla ice cream
- Hazelnut Chocolate Cake 12**
chocolate cake, crispy hazelnut,
hazelnut cream, rich dark ganache
- Mandarin Orange Crème Brûlée 12**
chocolate florentine cookie, green tea shortbread,
candied ginger almond cake
- Caramel Chocolate Coffee Petit Gâteau 12**
chocolate meringue, almond crisp, chocolate sauce