



Wildflower

3-COURSE | 49 Per Person

APPETIZERS

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

Asparagus and Shrimp Salad 24
white and green asparagus, poached shrimp,
tomato and ginger jam, radish, hazelnut crumble,
preserved lemon sabayon
Supplement 15

Potato Gnocchi 20
lamb sugo, bell peppers, Parmesan cheese

Bitter Greens 18
roasted garlic dressing, crispy prosciutto, toasted brioche,
white anchovies, Charmesan cheese

Beef Tartare 24
roasted bone marrow, celery root remoulade, fried leeks, celery root crisps
Supplement 15

Cured Kingfish 20
citrus and ginger, avocado purée, grapefruit,
sunflower seeds, micro salad, chive oil, radish

Chicken Fried Oyster Mushrooms 14
spruce tip aioli

ENTRÈES

Wild BC Ling Cod 36
Broccoli and tarragon purée, grilled leeks,
snap peas, sunchoke crisps, saffron velouté

Rack of Lamb 44
whipped potatoes, baby carrots, green beans,
spinach, turnips, Madeira jus
Supplement 10

West Creek Coho Salmon 36
spring pea purée, warm tomato,
arugula and beluga lentil salad, dill vinaigrette

Hanceville Beef Bolognese 32
housemade fettucine, Charmesan cheese

Pork Chop 36
grilled asparagus, baby carrots, green beans,
potato rösti, pickled cherry jus

Spring Pea and Mint Risotto 34
gem tomatoes, snap peas, lemon zest,
pea shoot and sunflower seed salad,
Charmesan cheese

Chicken Breast 36
herb roasted potatoes, asparagus, Broccolini,
sautéed mushrooms, Madeira jus

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 Broccolini, mustard aioli, peppercorn jus

6oz Beef Tenderloin 46
Canadian AAA
Supplement 10

14oz Ribeye 58
Canadian AAA
Supplement 15

10oz Striploin 48
Canadian AAA
Supplement 10

Additions
Seared Foie Gras 30
Butter Poached Half Lobster Tail 30
Butter Poached Full Lobster Tail 55

DESSERTS

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

Black Bear Dark Chocolate Opera Cake 12
espresso ganache, caramelized almond praliné,
Tonka bean and mascarpone chantilly

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