

DINNER

TO SHARE

Local West Coast Oysters (GF)

Classic Mignonette & Cocktail Sauce

6 for 26 | 12 for 50

Kaviari Caviar

Transmontanus | 150 Kristal | 175

20g of your selection, traditional accompaniments:

Blinis/ Potato Rosti/Chives/Shallots/ Egg white/Egg yolk/Creme Fraiche

TO START

Albacore Tuna Crudo

26

Roasted Hazelnut, Marinated Fennel, Infused Saffron

Lobster à l'Américaine

42

Half Lobster Poached in Butter with Sauce Américaine and Orange Braised Endive

Belgioioso Burrata & Marinated Beet (V)

28

Fennel, Cucumber, Arugula Pistou

Winter Greens

20

Kale, Radicchio, Pear, Caramelized Pecan,
Okanagan Goat Cheese, Balsamic Dressing

Duck Liver Parfait

28

Quince Compote and Puree, Marinated Dates, Brioche, Caramelized Walnuts

MID-COURSE

Lobster Bisque

24

Grilled King Prawns, Fennel Soffritto

Wild Mushroom & Truffle Risotto (V)

39

Roasted Artichoke, Pecorino Romano, Dominica Fiore Olive Oil

Potato Sage Ravioli

3 pcs 18

Roasted Pine Nuts, Crispy Fried Shallots, White Wine Beurre Blanc

6 pcs 32

Add Pan Seared Scallops (3pcs) +19

Add Sautéed Prawns (3pcs) +16



(GF) Gluten Free | (V) Vegetarian

The consumption of raw oysters poses an increased risk of foodborne illness.
A cooking step is needed to eliminate potential bacteria or viral contamination.

ENTRÉES

Pan-Seared Ling Cod Filet Parsnips Three Ways, Sauteed Brussel Sprouts, Raisin Pinenut Beurre Blanc	50
Tagliarini Seafood Pasta King Prawns, Scallops, Clams, Celery, Fennel and Tomato Broth	46
Brioche Dumplings (V) Creamy Mushrooms, Sautéed Spinach, Herbs	38
Crispy Seared Dry Aged Duck Orange Szechuan Pepper Jus, Duck Rillette Tartelette, Bok Choy and Shitake Mushrooms	54
Braised Boneless Lamb Shank Potato Pureé, Mediterranean Vegetables, Sauce Verte	58
Grilled Cache Creek Tenderloin (6 oz.) Potato Pavé, Charred Broccolini, Port Wine Jus <i>Add Pan Seared Foie Gras +22</i>	68

ENHANCEMENTS

Bacchus Truffle Pommes Frites (V) (GF)	14
Creamy Garlic Mashed Potatoes (V) (GF)	14
White Wine and Garlic Prawns (3pcs) (GF)	16
Seared Scallops (3pcs) (GF)	19
Confit Garlic Cheese Toast (2pcs) (V)	10
Cheese Spaetzle	20
Pan-Seared Foie Gras	22
Sweet and Spicy Roasted Brussel Sprouts, Pecorino	14
Orange Braised Heirloom Carrots (V) (GF)	14

