



**\$65**

## **FIRST COURSE**

*choice of*

### **sockeye salmon crunch roll**

tempura prawn, cucumber, spicy salmon tartare, avocado

### **roasted squash soup**

coconut, ginger, chili, toasted pumpkin seed

add bc shrimp \$8

### **italian burrata**

heirloom beets, spiced pear puree, caramelized honey vinaigrette

## **MAIN COURSE**

*choice of*

### **slow cooked steelhead**

olive oil pomme purée, brussels sprouts, meyer lemon truffle vinaigrette

### **pan roasted ling cod**

italian sausage, fregola, fennel, saffron herb broth

### **chestnut agnolotti**

brown butter, toasted hazelnut, sage, parmesan

### **miso glazed sablefish**

warm sushi rice, yu choy, tokyo turnip, dashi

supplement \$10

### **6oz alberta beef tenderloin**

yukon gold potato purée, brocolini, crispy onion, red wine jus

supplement \$8

## **DESSERT**

*choice of*

### **milk chocolate crème brulee**

spiced almond financier, guava sauce, coconut whip

### **honey crisp apple verrine**

apple mousse, spiced cake, candied pecan

### **trio of ice cream**

pistachio, guanaja chocolate, raspberry

*bc wine recommendation - averill creek pinot noir*

*bc beer recommendation - small gods neverending pilsner*