

CHEF'S TASTING MENU

1st Course

SPRING CRUDITÉ

cultured cream, baby leaves & vegetables, charred vegetable dust, lavosh, lemon olive oil

suggested pairing: 2023 Three Wolves Pinot Gris

2nd Course

QUEBEC FOIE GRAS TERRINE

fortified wine gelée, fried almonds, pickled onion relish, Szechuan pepper & honey glazed brioche

suggested pairing: 2017 BMV Riesling

3rd Course

BC WILD MUSHROOM RISOTTO

Campbell Creek Hen's egg confit, pickled shimeji mushroom, puffed wild rice,
soy truffle foam

suggested pairing: 2022 Pinot Noir

4th Course

63 ACRES BEEF STRIPLOIN

sautéed mushroom, charred onion,
spring vegetable, crispy potato "hashbrown",
sour cream & onion espuma, red wine jus

suggested pairing: 2021 Queue

Dessert

STRAWBERRY MISO CARAMEL CAKE

strawberry crumble, strawberry sorbet,
sesame snap

suggested pairing: 2021 Riesling Icewine

CHEF'S VEGETARIAN TASTING MENU

1st Course

SPRING CRUDITÉ

cultured cream, baby leaves & vegetables, charred vegetable dust, lavosh, lemon olive oil

suggested pairing: 2023 Three Wolves Pinot Gris

2nd Course

WISE EARTH FARM

BABY LEAF SALAD

honey & cracked pepper goat cheese, wild greens emulsion, radish, walnuts,
chives, preserved lemon vinaigrette

suggested pairing: 2023 Chenin Blanc

3rd Course

SPRING ASPARAGUS

& FRENCH LENTILS

soy marinated bok choy, pickled asparagus, pine nuts, parmesan, asparagus & dill purée

suggested pairing: 2023 Clone 220 Chenin Blanc

4th Course

BC WILD MUSHROOM RISOTTO

Campbell Creek Hen's egg confit, pickled shimeji mushroom, puffed wild rice,
soy truffle foam

suggested pairing: 2022 Pinot Noir

Dessert

STRAWBERRY MISO CARAMEL CAKE

strawberry crumble, strawberry sorbet,
sesame snap

suggested pairing: 2021 Riesling Icewine