

CHEF'S TASTING MENU

1st Course

SPRING CRUDITÉ

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

suggested pairing: 2024 Plume Chenin Blanc

2nd Course

QUEBEC FOIE GRAS TERRINE

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

suggested pairing: 2024 Riesling

3rd Course

BC WILD MUSHROOM RISOTTO

pickled shimeji mushroom, puffed wild rice,
soy truffle foam

suggested pairing: 2021 Stewart Family Reserve Pinot Noir

4th Course

YARROW MEADOWS DUCK BREAST

beets, Tropea onion, scallion mayo, pickled cherries, Fraser Valley hazelnuts

suggested pairing: 2021 Queue

Dessert

CHERRY MISO CARAMEL CAKE

cherry crumble, cherry sorbet,
sesame snap

suggested pairing: 2022 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: 2024 Plume Chenin Blanc

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 Chardonnay

3rd Course

CHARRED WISE EARTH CARROTS

smoked paprika hummus, chimichurri,
pickled onion

suggested pairing: 2024 Plume Rosé of Pinot Noir

4th Course

BC WILD MUSHROOM RISOTTO

pickled shimeji mushroom, puffed wild rice,
soy truffle foam

suggested pairing: 2021 Stewart Family Reserve Pinot Noir

Dessert

CHERRY MISO CARAMEL CAKE

cherry crumble, cherry sorbet,
sesame snap

suggested pairing: 2022 Riesling Icewine