

CHEF'S TASTING MENU

1st Course

PEACE COUNTRY LAMB TATAKI

white soy ponzu, birch aioli, roasted celeriac, crispy sage, pickled rhubarb

suggested pairing: 2023 Orchard Block Gewürztraminer

2nd Course

SEARED HAIDA GWAI SABLEFISH pear & onion soubise, al dente potatoes,
charred leeks, trout roe, lemon balm oil

suggested pairing: 2024 Plume Chenin Blanc

3rd Course

SQUASH & MUSHROOM GNOCCHETTI

BC Morel mushrooms, futsu kabocha squash,
cocoa hazelnut crumble,
shaved pine mushroom

suggested pairing: 2023 Stewart Family Reserve Chardonnay

4th Course

LAMB WELLINGTON

rosehip jus, carrot purée, grilled carrots,
black garlic preserve

suggested pairing: 2022 Queue

Dessert

GIANDUJA CAKE

Fraser Valley hazelnut mousse,
candied orange, gianduja Rocher,
chocolate ice cream

suggested pairing: 2021 Botrytis Affected Optima

CHEF'S VEGETARIAN TASTING MENU

1st Course

“FOIE GRAS” TERRINE

preserved black currant, Riesling gelée, crystalized thyme & pistachio crumble,
pistachio sponge, quince gel

suggested pairing: 2017 BMV Riesling

2nd Course

SAFFRON POACHED APPLES & TANTO LATTE BURRATA

smoked paprika hummus,
honey & mint gastrique,
grilled sourdough

suggested pairing: 2023 Chardonnay

3rd Course

SQUASH & MUSHROOM GNOCCHETTI

BC Morel mushrooms, futsu kabocha squash,
cocoa hazelnut crumble,
shaved pine mushroom

suggested pairing: 2023 Stewart Family Reserve Chardonnay

4th Course

BELGIAN ENDIVE

almond romesco, chicken fried soy curls,
beet & cranberry agridulce, confit garlic aioli

suggested pairing: 2022 Merlot

Dessert

OKANAGAN PLUM & COCONUT

coconut crèmeux, red plum & hibiscus gelée,
coconut sablée, coconut plum ice cream

suggested pairing: 2021 Botrytis Affected Optima