

Starters

Hearty **Wild Boar & Leek** chowder,
Leek frites, Balsamic reduction
10

Spiced Walnuts, **Artisan Organic Greens**,
Date vinaigrette
14

Seared **Scallops** warm Crab salad,
Crisp Polenta
15

Bison Carpaccio, Manchego cheese,
Truffle crisps
16

Egg Yolk **Ravioli**, Rocket, Tomato concassé
Chive brown Butter
13

Mains

Pan seared **Black Cod**, Wild Boar Rösti
Caramelized Butter hollandaise
34

Vegetable Soufflé Strudel,
Cumberland sauce
28

Chicken breast, Prosciutto, pearl Onions,
Wild Mushroom Broth, new Potatoes
30

Tenderloin of **Beef**, Yam fondant,
Perigueux sauce
42

Grilled **Venison loin** squash Barley risotto,
Blueberry jus
44

Phyllo wrapped **Lamb** loin, Sultana gastrique,
Parsnip purée
38

Dessert

10

Chocolate Trio

White Chocolate pearls, Bailey's & Chocolate pot de crème, Hot Chocolate

Apple Beignets

Maple Whiskey foam

5pm to 7pm

Three Course **Sunset Dinner 59**
65 with **B.C. Wine** tasting

“Canada’s most Elevated Dining Experience”

Chef Sylvain Bourget - Eagle’s Eye Chef Tristan Hertzog