

Appetizers

Romaine hearts, House made **Caesar Salad** dressing,
smoked Paprika croutons, Parmesan crisp & Anchovy - green Olive roll
12

Thyme crusted **Goat's cheese**, red Pepper paint,
roasted Garlic & crostini
15

Bison Carpaccio, extra virgin Olive oil, Capers, Parmigianino Reggiano
black Olive & sun dried Tomato tapenade crostini
14

Poppy seed crusted wild B.C. Sockeye **Salmon** chips, organic greens,
Strawberries, Blue cheese & Dijon Vinaigrette
15

Brome lake **Duck** breast, Pear & Blue cheese purse, clover Honey,
Maple - Blueberry vinaigrette, cracked pink pepper & snap Peas
16

Mains

Wild B.C. Sockeye **Salmon**, Maple - Pine nut crust, Brie,
whipped Potatoes & summer vegetables
30

Ancho Chili rubbed **Pork** Tenderloin, Cranberry - Citrus relish,
Savoy Cabbage, roasted new Potatoes & Balsamic glaze
32

Alberta **Beef** Tenderloin, Alaska King **Crab** legs,
Rosemary new Potatoes, Port reduction
40

Roasted **Venison**, Almonds & Pancetta, Juniper jus, Fig - Saffron risotto
38

B.C. forest **Mushroom** ragout, Parmigianino Reggiano,
Tagliatelle, Basil chips & roasted Cherry Tomatoes
29

5pm to 7pm

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

“Canada’s most Elevated Dining Experience”

An 18% gratuity will be added to parties of six or more
Chef - Alain Soret Sous Chef - Dominic Chabot