

\$55
/PERSON
Plus gratuity & gst



FEBRUARY
16-25, 2026

STARTERS

Pacific Seafood Chowder - New England-Style Chowder, Local Seafood, Potato, Bacon, Cream, Sourdough Croutons, Prawn Oil

or

Roast Beet Salad - Purple Beets, Rocket Greens, Green Apple, Lemon Horseradish Vinaigrette, Ricotta, Honey, Micro Basil

or

Open Pork Ravioli - Pulled Pork Shoulder, House-Made Pasta, Nippy Cheddar Mornay, Grana Padano

MAIN DISHES

Short Rib Bourguignonne - Braised Beef Short Rib, Wild Mushroom, Shallot, Bacon, Potato Parsnip Puree, Grilled Broccolini

or

Kuterra Steelhead - Seared Local Steelhead, Fingerling Potato, Roast Squash, Kale, Sage Brown Butter Pan Sauce, Compressed Green Apple

or

Moroccan Duck Breast - Dry Spice Rub, Pearl Couscous, Eggplant & Mint Salad, Yogurt, Harissa Carrots, Pistachio, Saffron Gastrique

DESSERTS

Dark Chocolate Mousse Cake - Flourless Chocolate Cake, Raspberry Coulis, Fresh Berry, Chocolate Pearls

or

Chai Tea Tiramisu - Black Tea Ladyfinger Biscuits, Vanilla Mascarpone, Matcha Powder, Raspberry Coulis, Fresh Berries

or

Blood Orange Panna Cotta - Vanilla Bean Custard, Blood Orange Gelee, Kiwi Pearls, Lychee Granite, Sesame Snap Crumble

To make a reservation please call 250-592-7313

DINE AROUND