



Salads and Starters:

Duck Prosciutto and Roasted Cauliflower Salad

cured egg yolk, cipollini onion, grapes, shaved grana padano, truffle vinaigrette

Thai Lobster Salad with Burrata

artichoke, basil zucchini puree, mango, ginger, lemongrass, mint vinaigrette

Fresh Dungeness Crab Salad

shaved fennel, melon, charred cucumber, avocado, sliced jalapeño
lime + coconut vinaigrette

House Smoked Salmon and Chèvre

organic greens, frisee, quail egg, white asparagus, sunchoke chips, green goddess

Toasted Ricotta Gnocchi with Wild Mushrooms

Roasted BC Forest Mushroom Soup

brioche crouton, olive oil, thyme

Pemberton Kuri Squash Ravioli

hand rolled pasta, brown butter, hazelnut

Roasted Beets, Pistachio and Burrata

arugula, winter citrus, fennel seed, blood orange vinaigrette

Grilled Fennel, Chickpeas, Olives and Aged Farmstead Feta

spiced almond, radish, creamy lemon vinaigrette

Anjou Pear, Figs and Moonstruck Blue Cheese

brown sugar pecans, red wine, maple, grainy mustard vinaigrette

Pemberton Delicata Squash, Apple and Manchego

hazelnut, squash chips, caramelized shallot vinaigrette

Grilled Halloumi Salad with Avocado

celeriac, pumpkin seed dukkah, pomegranate, kombucha vinaigrette

Chile and Garlic Grilled Broccolini with Hummus

avocado, shaved brussels sprouts, sunflower seeds, miso vinaigrette

Farro Grain Salad with Honey Roasted Carrots

kohlrabi slaw, sautéed chanterelle, champagne mint vinaigrette

Prosciutto, Spice Poached Pear, and Roast Parsnip

shaved pecorino romano, parsnip chips, red wine vinaigrette

Goodfield's Hearts of Romaine

candied bacon, gem tomato, garlic crouton, radish, shaved parmesan, chipotle caesar