



## Mains

### Certified Angus Beef Flat Iron Steak

\*add Braised Beef Short Ribs

\*add Prime Beef Filet Mignon (add \$8 per person)

\*add Certified Angus Beef Ribeye (add \$5 per person)

\*add Prime Tomahawk (add \$10 per person, tomahawk per 4 guests)  
all with wild mushrooms and chimichurri

### Venison Filet

smoked onion puree

### Lac Brome Duck Breast

ginger, hon shimiji mushroom

### Achiote Marinated Organic Chicken with Chermoula

i) Whole Chicken ii) Breast

### Grilled Lamb with Hazelnut Romesco

i) Tenderloin ii) Rack (add \$5 per person)

### Paradise Valley Pork

i) Bone in Pork Chop ii) Pork Tenderloin

### Rabbit Saltimbocca

pickled mustard seeds

### Wild BC Salmon

summer corn, poblano puree

### Haida Gwaii Halibut

sauce vierge (add \$5 per person)

### Grilled Jumbo Prawns

bacon, jalapeño, gruyere

### Fennel Crusted Albacore Tuna

sesame soy vinaigrette

### Bacon Wrapped Sturgeon

### Blackened Scallops

mint chimichurri

### BC Ling Cod

turmeric and dill marinated, yuzu fumet

### Nova Scotia Lobster (Half)

i) full lobster as a main course add \$20 per person

ii) add a half to any main for \$20 per person

## Veggie/Vegan Mains

Jaffa Style Rootdown Farm Cauliflower Steak  
pine nuts, coriander, cherry heirloom tomato, baba ganoush

Jackfruit “Crab” Cakes  
artichoke, quinoa, spicy aioli

Legumes  
shelled anasazi, fresh green bean with hazelnut goma-ae, ricotta

Ancient Grains with Grilled Tofu  
shaved vegetable salad, avocado

Cacio e Pepe  
fresh cut porcini noodles, cured egg yolk, parmesan

Zucchini Blossoms (seasonal)

Goodfield Farm Stuffed Chilis  
black bean, fire roasted tomatoes, corn, cilantro, cotija

Grilled Eggplant Filet  
cauliflower rice, green tahini, dukes

Bibimbap  
sticky rice, wild mushrooms, kimchi, soft quail egg, chili sauce

Roasted Kubocha Squash  
miso glaze, pumpkin seeds