



Salads

Hearts of Palm Niçoise with Quail Eggs

cherry heirloom tomato, fingerling potato, castelvetrano olives, farm beans, lemon vinaigrette

Halloumi and Grilled Broccolini

carrot hummus, hakurei turnip, miso vinaigrette

Green Papaya and Kale Salad

roasted rainbow carrots, grilled shishito, nuoc cham, cilantro, lime leaf, spicy peanuts

Little Gem ‘Caesar’ Salad

maple fennel bacon, black garlic, parmesan, croutons

Wild Mushroom Salad with Sunchokes

taro root chips, black sesame, chili oil, green onions, kimchi vinaigrette,

Endive Salad with Tiger Blue Cheese and Duck Prosciutto

fried bread, grilled okra, pickled grapes

Roasted Chickpeas, Manchego and Baby Artichokes

medjool date, coconut “bacon”, sautéed onions, tahini vinaigrette

Organic Heirloom Tomato and Burrata

olive oil, farm basil, hibiscus vinaigrette

Grilled Okanagan Peaches and Blueberries

blue cheese, smoked almonds, raspberry vinaigrette

Pemberton Chioggia and Golden Beet Salad

pistachio, manchego, citrus vinaigrette

Watermelon, Shaved Fennel and Mango

cucumber, jalapeño, cilantro lime vinaigrette

Fresh Summer Berries and Chèvre

toasted hazelnut, kombucha dressing

Mesquite Smoked Wild Salmon

crispy potatoes, asparagus, cipollini, yogurt green goddess

Fresh BC Dungeness Crab Salad

avocado, cucumber, heirloom tomato, preserved lemon vinaigrette

(add \$4 per person)