



Salads

Fresh BC Dungeness Crab Salad

corn jalapeño puree, smoked cherry tomato vinaigrette

Salad with Smoked Duck and Comte Fondue

fingerling potato, plum and ginger dressing

Pemberton Chiogga and Golden Beet Salad

goat cheese, pistachio, charred lemon and tarragon vinaigrette

Little Gem ‘Ceasar’ Salad

maple fennel bacon, white bean anchoïade, green goddess, parmesan, croutons

Roasted Chickpeas, Manchego and Baby Artichokes

medjool date, coconut “bacon”, lemon tahini vinaigrette

Charred Cauliflower and Curried Cashews

hummus, confit cherry tomato, harissa

Grilled Brocollini with Castelvetro Olive

whipped feta, pomegranate and mint

Organic Heirloom Tomato and Burrata

olive oil, vegan pesto, hibiscus vinaigrette

Fresh Summer Berries and Chèvre

toasted hazelnut, kombucha dressing

Grilled Okanagan Peaches and Blueberries

blue cheese, smoked almonds, raspberry vinaigrette

Watermelon, Shaved Fennel and Mango

cucumber, jalapeño, cilantro lime vinaigrette

Green Papaya and Shaved Rainbow Carrots

grilled poblano, cilantro and lime leaf, nuoc cham, spicy peanuts, fried shallots