SOUPS & SALADS

DAILY SOUP $6

GARDEN SALAD $7
Shaved Carrots, Sherry Vinaigrette, Pumpkin Seeds, Cucumber, Cherry Tomatoes, Pickled Vegetables

BEET SALAD $9
Citrus Marinated Beets, Honey Beet Vinaigrette, Walnuts, Goat Feta

CAESAR SALAD $9
Parmesan Vinaigrette, Croutons, Bacon

GRILLED BROCCOLI SALAD $9
Black Garlic, Shiitakes, Thai Chilli

ADD ONS: CHICKEN BREAST $10 | EGG $3

SMALL PLATES

OYSTERS & CAVIAR $7.5ea
Crème Fraîche, Chive

FRIED PICKLES $8
Szechuan, Chilli Flakes, Dill Aioli

FRIED CHEESE CURDS $10
Togarashi Mayo

CANDIED BRUSSELS SPROUTS $12
Maple, Walnut

SCALLOPS WALDORF 🔗 $14
Scallop Tartare, Apple, Pickled Celery, Walnuts

TRIO DE RILLETTES $14
Duck, Smoked Salmon, Beef on Baguette

BAKED BRIE $19
Seasonal Compote, Black Garlic Purée

SMOKED BEEF TARTAR $19
Brandy, Gherkins, Housemade Chips

SHRIMP COCKTAIL $20
B.C. Spot Prawns, Roasted Red Pepper Cocktail Sauce

TERRINE DE FOIE GRAS $20
Brioche, Seasonal Compote

OYSTERS $21
Mignonette

MEAT & CHEESE BOARD . . . . . $22 / large $38
Charcuterie, Cheese, Pickles

NORTHERN DIVINE
RUSSIAN CAVIAR SERVICE . . . . . 12g $90 / 30g $175
Blinis, Pernod Meringue, Burnt Yoghurt Sauce, Compressed Shallots, Chives, Fried Capers, Caviar

MAINS

BRIE STUFFED CHICKEN BREAST $24
Cranberry, Charred Leek

SZECHUAN DUCK BREAST $26
Braised Fennel, Citrus Brûléed Hollandaise

5OZ ALBERTA STRIPLOIN $28
Duchesse Potatoes, Blueberry Crème Fraîche

GRILLED STURGEON $30
Lemon Dressed Arugula

SEAFOOD PLATTER $65
Shrimp Cocktail, Oysters, Caviar, Mussels, Scallops, Smoked Salmon

DESSERT

GIN & TONIC $9
Gin Marshmallow, Lime Segment, Graham Crumble

SMOKED CHOCOLATE MOUSSE $9
Aerated Chocolate, Bourbon Whipped Cream

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🔗 CONTAINS NUTS