

Four Course Lunch Tasting Menu 55

Lunch Special 22

Any course with a daily side dish

A La Carte Menu

Firsts

 Smoked Black Alaskan Cod, Soya Shitake, Pea Shoots 19

 BC Rock Shrimp, Watercress Salad, Brazil Nut Curry 21

Tandoori Guinea Hen, Fava Beans, Chili Purée 19

Heirloom Tomato Salad, Apricots, Tomato Aioli 18

Seconds

White Lasagna, Pulled Beef Brisket, Morel Mushrooms 19

Spaghettini, Cherry Tomatoes, Porcini 18



Veal & Foie Gras Burger, Cardamom Mustard, Naan Bread 21

Miso Chicken Sandwich, Caper Mayonnaise, Tomato Onion Jam 16

Thirds

 Wild Salmon, Mascarpone Polenta, Corn Relish 19

 Seared Tōgarashi Scallops, Sugar Peas, Potato Purée 22

Cornish Hen, Mint Yoghurt, Potato Perogies 19

Beef Tenderloin, Goat Cheese Gratin, Bean Caponata 24

Fourths

Strawberry Lemon Tart 8

Dark Chocolate Beignets 8

Peach and Blueberry Millefeuille 8

Chocolate Raspberry Parfait 8

Seasonal vegetarian dishes are available for each course

Chef Lorenzo Loseto