



Chef's Tasting Menu

Amuse Bouche

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Seared Albacore Tuna

orange fennel marmalade, cucumber, ponzu, crispy shallot, micro cilantro

craggy range, sauvignon blanc, martinborough NZ, 2009

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Broek Pork Acre Belly Torchon

qualicom beach scallop, du puy lentil, maple mustard vinaigrette, herb salad

cedar creek, pinot noir, okanagan valley, canada, 2007

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BC Line Caught Halibut

roasted mushroom crust, local zucchini, braised daikon, bc pine mushrooms, dashi broth

kris, pinot grigio, venezie, italy IGT, 2009

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White Stripe Rack of Lamb

crispy parmesan polenta, alberta carrot purée, sautéed kale, fennel pollen, lamb jus

sister's run, shiraz, barossa valley, australia, 2008

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BC Bartlett Pear

poached in saffron and white wine, crème fraîche ice cream

cave spring, indian summer, late harvest riesling, niagara peninsula, 2006

\$98

Wine Pairing Supplement

(total: 2 ½ glasses)

\$48

Additional Course of Local & Imported Cheeses

\$12

We respectfully request the participation of the entire table to enjoy the Chef's Menu

Executive Chef: Jeff Park

Wine Director: Kelvin So