

Breads

Baguette & Butter 7

Mushroom Toast 24
Red Wine Jus, Sauteed Wild Mushrooms,
Brioche, Pecorino, Cured Egg Yolk

Fresh Baked Focaccia 24
Smoked Salmon, Fresh Ricotta Whip,
Pickles, Capers

Soup & Salads

Daily Soup AQ

Chickpea Falafel Salad 21
Tzatziki, Greens, Mustard Vinaigrette,
Pickled Beets (V, GF)

🌱 Avocado & Prawn Salad 24
Iceberg Lettuce, Cherry Tomato,
Seven-Minute Egg, Louie Sauce

Burrata & Beets 24
Radicchio, Marinated Beets, Pistachio,
Blackberry Vinaigrette (V, GF)

Kale “Caesar” 21
Brussel Sprouts, Garlic Pangrattato,
Pecorino, Garlic Confit Dressing (V)

Appetizers

🌱 Spicy Salmon Tartare 30
Seaweed Cannoli, Avocado Mousse,
Cucumbers, Granny Smith Apple,
Charred Kelp Emulsion

🌱 Seared Hokkaido Scallops 29
Leek Beurre Blanc, Brussel Sprouts,
Crispy Potatoes (GF)

🌱 Seafood Cioppino 32
Market Fish, Mussels, Clams, Prawns,
Tomatoes, Grilled Focaccia

AAA Beef Tenderloin Carpaccio 28
Horseradish Aioli, Pecorino, Fried Capers,
Cured Egg Yolk, Crostini

Crispy Chicken 21
Calabrian Chili & Honey Butter,
Fried Capers, Pickles (GF)

Hummus & Lamb Dip 21
Lamb Keema, Sesame Seeds,
Garlic Chips, Pita Bread

Pasta & Risotto

Braised Beef Parppardelle 39
Gremolata, Sauteed Wild Mushrooms,
Caramelized Onion, Pecorino
GF Corn Pasta 3\$

🌱 Spaghetтини allo Scoglio 32
Prawns, Manila Clams, Mussels, Steelhead,
White Wine Sauce, Calabrian Chili, Fresh
Herbs
GF Corn Pasta 3\$

Squash Risotto 27
Kabocha, Delicata & Butternut Squash,
Broccolini, Pumpkin Seed Salsa Verde,
Calabrian Chili, Parmigiano Reggiano (V, GF)
Add Seared Scallops 7\$ each

Burgundy Truffle Ricotta Gnocchi 38
Truffle Mornay Sauce, Sauteed Wild
Mushrooms

Land & Sea

6oz Veal Tenderloin 62
Parsnip Puree, Pomme Duchesse, Baby
Carrots, Brussels, Red Wine Jus

Braised Lamb Shank 49
Creamy Polenta, Lamb Jus, Gremolata,
Pickled Red Onion, Sweet Mini Peppers,
Brussel Sprouts (GF)

🌱 Seared Haida Gwaii Halibut 45
Herb Beurre Blanc, Pomme Anna,
Ratatouille, Herbs & Fennel Salad (GF)

🌱 Seared Steelhead 41
Fennel Soubise, Kale, Sauteed Mushroom,
Herb Fennel Salad

Grilled Bone-In Pork Chop 42
Spätzle, Velouté Sauce, Pear, Grilled Savoy
Cabbage

Confit Duck Leg 42
Beets & Cannellini Puree, Beets, Broccolini,
Blackberry Jus

Hart House Beef Burger 30
Ground Brisket, Aioli, Bacon Apple Jam, Dill
Pickle, Aged Yellow Cheddar, Pommes Frites
or Green Salad
*Sub Truffle Fries or Caesar Salad 3\$ or
Add Johnston’s Bacon 3\$*

Fall Prix Fixe Menu

Three Course Dinner \$58 -
(Optional Wine Pairings \$ 36)

First Course

Kale “Caesar”
Brussel Sprouts, Garlic Pangrattato,
Pecorino, Garlic Confit Dressing
Codorniu Cava Brut - Spain
or
Hummus & Lamb Dip
Lamb Keema, Sesame Seeds,
Garlic Chips, Pita Bread
Tantalus Riesling – West Kelowna, BC

Main Course

Confit Duck Leg
Beets & Cannellini Puree,
Beets, Broccolini, Blackberry Jus
Fort Berens Estate Winery Reserve Pinot Noir – Lillooet, BC
or
🌱 Seared Steelhead
Fennel Soubise, Kale, Sauteed Mushroom,
Herb Fennel Salad
Blue Mountain Chardonnay – Okanagan Falls, BC
or
Burgundy Truffle Ricotta Gnocchi
Truffle Mornay Sauce, Sauteed Wild Mushrooms
Rocca delle Macie Chianti Classico Riserva DOCG – Italy

Dessert

Chocolate Sticky Toffee Pudding
Toffee Sauce, Vanilla Ice Cream, Candied Pecan
Burrowing Owl Coruja Port Style - BC
or
London Fog Crème Brulée
Lemon Shortbread
Domaine de Chaberton Siegerrebe