Lunch

To Start

Fresh Shucked Oysters Pickled Mans Organic Ginger, House Made Hot Sauce, Seasonal Mignonette	e 30/Half Dozen
Hydragreens Red Romaine Toasted Sunflower Seed Dressing, Southern Skies Radish, Sunflower Shoots	
Fairwinds Farm Goat Halloumi Sudo Farms Beets, Frisée, Charcoal, Walnut & Coriander Dukkah	19
Benchmark Beef Tartare Pickled Okanagan Cherry, Sudo Farms Kohlrabi, Vital Greens Yogurt, Gard	len Marigold 25
Red Lentil Hummus Okanagan Sumac, Basil Pistou, Sun Flower Shoots, Flax Seed Lavosh	
Forno Baked Sourdough Flatbread <i>Broxburn Farms Broccoli, Avonlea Cheddar Mornay, Sambal, Longaniza S</i> a	ausage 27
Fish & Game Board Selection of Cured Meats Seasonal Potted Seafood, Smoked Salmon River Café Pickles, Preserves & Crackers Add 3 oz of Curated Canadian Cheeses: Sylvan Star Gouda, Avonlea Cheddar & Tiger Blue	
Main	
Sudo Farms Cauliflower Ontario Black Walnut Mole, Puffed Wild Rice, Black Garlic Emulsion	
Hand Cut Linguine Springbank Bison Bolognese, Sylvan Star Grizzly Gouda, Cold Pressed Can	nola Oil31
Pan Seared Yukon Arctic Char Organic Mixed Greens, Green Goddess Dressing, Gull Valley Tomato, Buckw	vheat34
Benchmark Angus Beef Flank Steak Alberta Cornmeal Polenta, Forno Roasted Gull Valley Tomatoes, Pickled Rai	mps 39
Farming Worx Duck Confit Alberta Beluga Lentil, Ontario Black Walnut, Chanterelle Mushroom, Brand	dy Jus 36
Benchmark Beef Burger Bacon Mortadella, Sylvan Star Gouda, Pickle Mayo, Poplar Bluff Potato S	Salad 29

Highwood Crossing Red Fife Sourdough House-Churned Butter, Vancouver Island Sea Salt



Canadian Seasonal Cuisine Supporting regional and local purveyors, farmers and coastal fishermen

Fall 2023



All seafood selections are the best sustainable choices as recommended by Vancouver Aquarium's Ocean Wise Program. Printed on Environment Paper: 50% Sugar Cane Fibre and 50% Recycled Fibre

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