



appetizers

CLASSIC CAVIAR

30 gr. Northern Divine BC sturgeon caviar, traditional garnishes 115.

QUEBEC FOIE GRAS – YIN & YANG

pan seared & dusted with pistachio & almonds
chilled terrine with port & red wine, huckleberry gastrique 28.

“AAA” BEEF TARTARE

& wild Pacific prawn on golden potato gaufrette 19.

A BOUQUET OF BABY VEGETABLES, GREENS & GEM LETTUCES

heirloom tomatoes, apple infused balsamic vinegar dressing 16.

AHI TUNA TARTARE

crispy wonton, avocado & ginger infused sesame oil dressing 22.

TRIO OF CHILLED SEAFOOD

Dungeness crab & avocado, ahi tuna, scallop ceviche
fresh citrus dressing 25.

CARAMELIZED WEATHERVANE SCALLOPS

sun choke purée, crispy shallots & capers
double smoked bacon emulsion 20.

“SCHLUTZKRAPFEN” AUSTRIAN-STYLE RAVIOLI

spinach, herbs & ricotta cheese, hazelnut brown butter 16. /32. MAIN

CRISPY VEAL SWEETBREADS

whipped potato, fingerling chips, veal truffle jus 18.

ATLANTIC LOBSTER BISQUE

fresh lobster garnish, topped with bisque foam 16.

- *Please advise your server of all allergies as not all of the ingredients are listed.*
- *Vegetarian Menu available upon request.*
- *Split charges apply.*
- *Soufflé lovers – request in advance to allow 25-30 minutes for preparation.*

In respect for other guests and our restaurant ambience, we kindly ask that you refrain from using your electronic devices, including speaker phones & selfie sticks for photographs.