



The Wildflower

**WILDFLOWER RESTAURANT CELEBRATES THE
"SEA TO SKY"**

West Coast Salmon Tasting

salmon tartare with rooftop herbs and crispy BC grown rice,
cedar cured salmon with candied beet confit,
salmon crudo with spruce vinaigrette,
served on puffed salmon skin

Sea to Sky Harvest Platter

local potato, crudité vegetables, sprouted seeds,
arugula dressing

Trio of Pemberton Meadows Beef

dry age ribeye, braised shortrib, stuffed deckle
garlic scape pistou, creamed corn, chanterelle mushrooms,
garlic chips

Cheakamus River Rock

cedar scented-Chateau dark chocolate,
Saskatoon-pine compote, basil-pistachio air sponge
and blueberry sorbet