

## CHILLED SEAFOOD + RAW BAR

**Caviar from sustainably farmed Sturgeon** (30g + 12g sizes available)  
*BC Northern Divine from the Sunshine Coast*



**Two Tier Seafood Tower** 89.00

*10 oysters on the half shell, 6 chilled prawns and BC albacore tuna tataki  
BC seafood ceviche, Matane shrimp roll and wild smoked salmon  
add a third tier of 1lb whole Maritime Lobster AQ*

**Nova Scotia Lobster Cocktail** ½ and 1 lb. available (AQ)  
*house prepared cocktail sauce with seaweed and lemon*

**Matane Shrimp + Vancouver Island Octopus Tostada** 17.50  
*shrimp and local octopus tossed with citrus mayonnaise on crisp tortilla  
tomatillo salsa verde, white bean puree and chilies*

**BC Oysters Five Ways** 19.50  
*creme fraiche and trout roe, raspberry mignonette, pressed cucumber  
ponzu pearls with seaweed, heirloom tomato salsa*

**Wild Sockeye Salmon Tartare** 18.50  
*tossed with local sweet peppers, green onion, yuzu, soya and citrus  
squid and rice crackers, micro herbs*

**BC Albacore Tuna Chirashi** 18.50  
*lightly seared and sliced local tuna with daikon radish and shiso leaf  
ponzu pearls and soya on sushi rice*

## SMALL PLATES

**Hot Smoked Local Roma Tomato Soup** 14.50  
*tomato arancini, roasted tomato chutney and powdered olive oil*

**Rootdown Farm 'Garden' Salad** 17.50  
*selection of Pemberton organic summer vegetables and leaves with herb dressing  
wild mushroom crumble and Okanagan goat cheese*

**Quebec Foie Gras Parfait** 23.50  
*house baked brioche, red wine poached Okanagan pears  
red wine gel and candied orange zest*

**Pemberton Squash Blossom + Lillooet Heirloom Tomatoes** 19.50  
*crispy blossom with sliced tomatoes, salsa verde and nasturtium leaves  
gazpacho and olive oil vinaigrette*

**Pemberton Celery Root Ravioli** 18.50  
*house made ravioli with celery root puree and sauteed local mushrooms  
cheese fonduto and globe basil oil*

**North Arm Farm Beets + Buffalo Mozzarella** 19.50  
*local baby beets with spiced pecans, Rootdown organic greens  
Vancouver Island cheese and globe basil vinaigrette*

## LARGE PLATES

### LAND

Vegetarian Menu with Gluten Free options available  
All large plates can be Gluten Free



### STEAK SELECTION FROM THE HIGH TEMP INFRARED GRILL

**Canada Prime Beef Tenderloin** 6 oz 49.50 larger sizes available  
local baby carrots and grilled tomatillo chimichurri with crisp potato croquette  
red wine jus and mustard leaves

**Turtle Valley Bison Striploin** 47.50  
crisp parmesan polenta, local hakurei turnip and roasted BC mushrooms  
red wine and ruby port glaze

**Duo of Paradise Valley Pork** 38.50  
prosciutto wrapped tenderloin and glazed pork belly with honey mustard  
Pemberton potato puree, green asparagus and cipollini onions

**Yarrow Meadow Duck Breast** 39.50  
BC shiitake mushroom ravioli, green beans and sauteed local green kale  
toasted sesame and soya vinaigrette

**House Made Pasta + BC Mushrooms** 29.50  
fresh rigatoni pasta with roasted local mushrooms and garlic scapes  
three cheese fonduto and toasted almonds

### SEA

**Bc Side Stripe Shrimp + Pea Risotto** 33.50  
local peas and Ocean Wise shrimp with arborio rice, white wine and lemon mascarpone  
baby herb salad and pea greens

**House Smoked Arctic Char** 36.50  
Pemberton beets, potato and chive gyoza, olive oil poached local zucchini  
curry scented creme fraiche

**Grilled BC Albacore Tuna** 37.50  
baby heirloom tomatoes, chickpea puree and local broccoli tempura  
fresh chili and coriander vinaigrette

**Daily BC Seafood Addition** AQ  
the freshest wild salmon or halibut available today from Ocean Wise providers  
featuring Pemberton Valley produce

## ACCOMPANIMENTS FOR THE TABLE

Truffle Fries 10.50	Pacific Prawn 5.00 ea	Seared Scallop 8.00 ea
Green Beans + Almonds 10.50	BC Mushrooms 12.50	House Cut Fries 7.50