

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