



August 4, 2018
#FoodDayCanada

‘Mushrooms on Toast’

Morel, Lobster and WTF Chestnut Mushrooms
Monashee Gold Truffle Cheese Custard
Grilled Beef Tongue, Country Loaf

\$15

Suggested Pairing; Blue Mountain, Pinot Noir 2014, Okanagan Falls

Harmony Farms Lamb Duo

Roasted Loin, Cascade Tomato Braised Belly
Amazia Farm’s Okra & Onion Pakoras
Harissa Spiced Carrots, Fermented Carrot & Dried Grapes
Hung Yoghurt

\$35

Suggested Pairing; Le Vieux Pin, Violette Syrah, 2015, Osoyoos

Chamomile Poached Early Red Haven Peaches

Warm Brown Butter & Oat Streusel
Orange Pekoe and Blackberry Ice Cream
Candied Blackberries

\$9

Suggested Pairing; Slowpoke Cherry Sour

All three courses for \$56
Suggested beverage pairings for an additional cost



Menu Design by Mark Filatow, Executive Chef/Sommelier