TO START

GRILLED RADICCHIO & BRIE
‘glorious organics’ radicchios, fraser valley hazelnut,
‘hannah brook’ quince, brûléed brie

ALBERTA BISON TARTARE
‘rangeland’ bison tartare, cavolo nero salsa verde, smoked egg yolk,
pickled bc winter chanterelles, sourdough

LINGUINE & SQUASH
roasted ‘hannah brook’ squash, dandelion pesto, mace stracciatella

MAIN COURSE

SMOKED LING COD
leek soubise, sunchoke, ‘north arm’ kohlrabi, 'brew creek' lovage

EGGPLANT & PEPPERS
pickled ‘solstedt organics’ peppers, mint chimichurri, ‘tesfa farm’ buffalo labneh,
caramelized almonds

ALBERTA BEEF SHORT RIB
braised short rib, beef fat potato rosti, foraged mushroom, sauce fuyot

SWEET REMEDIES

HOJICHA & APPLE
apple confit, hojicha crémeux, brown butter caramel & crumble,
hojicha ice cream

WARM PARSNIP & PECAN
cinnamon parsnip cake, dulcey coffee crémeux, coffee caramel, roasted grapes,
pecan café dragée, sea salt, coffee & roasted barley ice cream

Proudly serving locally sourced artisan ingredients & sustainably certified seafood, teas and coffee.

The consumption of raw fish and oysters pose an increased risk of foodborne illness. A cooking step is needed to eliminate the potential bacterial or viral contamination.

Kindly inform your server should you have any food allergies and/or intolerances.

AMUSE

TO START

GRILLED RADICCHIO & BRIE
‘glorious organics’ radicchios, fraser valley hazelnut,
‘hannah brook’ quince, brûléed brie

ALBERTA BISON TARTARE
‘rangeland’ bison tartare, cavolo nero salsa verde, smoked egg yolk,
pickled bc winter chanterelles, sourdough

LINGUINE & SQUASH
roasted ‘hannah brook’ squash, dandelion pesto, mace stracciatella

MAIN COURSE

SMOKED LING COD
leek soubise, sunchoke, ‘north arm’ kohlrabi, 'brew creek' lovage

EGGPLANT & PEPPERS
pickled ‘solstedt organics’ peppers, mint chimichurri, ‘tesfa farm’ buffalo labneh,
caramelized almonds

DUCK & POLENTA
confit duck leg, roasted heirloom corn, pickled shallot, oregano

ALBERTA BEEF SHORT RIB
braised short rib, beef fat potato rosti, foraged mushroom, sauce fuyot

SWEET REMEDIES

HOJICHA & APPLE
apple confit, hojicha crémeux, brown butter caramel & crumble,
hojicha ice cream

WARM PARSNIP & PECAN
cinnamon parsnip cake, dulcey coffee crémeux, coffee caramel, roasted grapes,
pecan café dragée, sea salt, coffee & roasted barley ice cream

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