

Tasting Menus




Five Courses 90 Seven Courses 110 Ten Courses 135

Five Course Vegetarian Tasting Menu 75



Wine Pairings for Five or Seven Course Menu 75

A La Carte Menu



Firsts

-  Yellow Fin Tuna, Three Salads, Black Olive 19
-  Wild Salmon, Pistachio Farro, Apricot Aji Vinaigrette 19
-  Dungeness Crab, Pea Shoot Slaw, Sugar Peas 22
- Wagyu Beef, Fava Bean Salad, Arugula Sprouts 24

Seconds

- Tandoori Hen, White Lasagna, Porcini Mushrooms 19
-  Caraway Scallop, Summer Vegetable Salad, Roasted Peach 22
-  Stone Bass, Watermelon Picklese, Artichoke Pastina 19
- Rabbit Saddle, Zucchini Frittata, Chili Purée 21

Thirds

-  Beef Striploin, Potato Empanada, Red Pepper Rolls 25
- Veal Tenderloin, French Bean Caponata, Peppercorn Jus 24
-  Pacific Halibut, Brazil Nut Curry, Cauliflower Salad 23
- Lamb Rack, Potato Perogies, Sauterne Fruit 25

Daily Soup 8 ~ Daily Salad 8 ~ Daily Ricotta Gnocchi 14

Ask your server about our Summer Lounge Menu

Seasonal vegetarian dishes are available for each course

Chef Lorenzo Loseto



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice