

Option 1
Graze, Hook, Hunt & Harvest
and Sweet Remedies.

3 courses \$78 per guest

| GRAZE

leek fondue, potato gnocchi, lobster glaze, **CHARRED OCTOPUS**

candy cap mushrooms, brown butter, spiced maple vinaigrette,
ROASTED WINTER SQUASH SALAD

foraged mushrooms, mushroom soil, crispy piave, **HAND-CUT TAGLIATELLE**

| HOOK, HUNT & HARVEST

salt roasted cabbage, bonito, tapioca, **PAN SEARED SABLEFISH**

roasted onion, tamale, salsify, red mole, **DRY-AGED DUCK BREAST**

vegetable ragu, ricotta salata, pine nuts, basil, **CAVATELLI**

| SWEET REMEDIES

marinated lingonberries, pumpkin seed granola, butternut squash pudding, lime meringue,
lingonberry ice cream, **BC WILD LINGONBERRY**

crispy hazelnut crust, toasted milk & buckwheat gelato,
BITTERSWEET CHOCOLATE PRALINE FONDANT

passion cream, pineapple & mango, calamansi sorbet, coconut meringue,
EXOTIC FRUITS

cashew butter, fruit preserve, bread crisps, **ARTISANAL CHEESES**



Option 2
Graze, Hook, Hunt & Harvest
and Sweet Remedies.

4 courses \$94 per guest

| CHEF

amuse bouche

| GRAZE

leek fondue, potato gnocchi, lobster glaze, CHARRED OCTOPUS
textures of sunchokes, lardo, xo sauce, PAN-SEARED SCALLOPS
foraged mushrooms, mushroom soil, crispy piave, HAND-CUT TAGLIATELLE
candy cap mushrooms, brown butter, spiced maple vinaigrette,
ROASTED WINTER SQUASH SALAD

| HOOK, HUNT & HARVEST

salt roasted cabbage, bonito, tapioca, PAN SEARED SABLEFISH
roasted onion, tamale, salsify, red mole, DRY-AGED DUCK BREAST
celeriac gnocchi, rapini, green peppercorn jus, PAN SEARED STRIPLOIN
sunchokes, celeriac nage, onion jus, ROASTED MAITAKE MUSHROOMS

| SWEET REMEDIES

marinated lingonberries, pumpkin seed granola, butternut squash pudding, lime meringue,
lingonberry ice cream, BC WILD LINGONBERRY
crispy hazelnut crust, toasted milk & buckwheat gelato,
BITTERSWEET CHOCOLATE PRALINE FONDANT
passion cream, pineapple & mango, calamansi sorbet, coconut meringue,
EXOTIC FRUITS
cashew butter, fruit preserve, bread crisps, ARTISANAL CHEESES

