



Summer Menu 1





FIRST

Ratatouille Tart

Tomato tart, variations of tomato & summer squash, fermented tomato emulsion, ricotta, basil

SECOND

Grilled Cod Collar

Chili honey garlic, shio tare, Kewpie mayo, orange gel

THIRD

Yarrow Meadows Duck Breast

Variations of salsify, stone fruit mostarda, Cointreau duck jus

DESSERT

Beekeeper's Harvest

Krupnik poached baby carrots, kabocha squash namelaka, frothed ricotta, buckwheat croustillante, carrot top oil

Sommelier's BC wine pairing \$80

Justine Smith

Executive Chef





THE RELAIS & CHÂTEAUX SPIRIT

« At Relais & Châteaux, we strive to be true artisans and representatives of the restaurant and hotel trade. We see ourselves as both heirs and gatekeepers of not only the rich cultural history of hospitality around the world, but also the wonderful variety of cuisines within it. As a fellowship, as a family of chefs, hoteliers and restaurateurs, we have made a conscious choice to be true to the mission bestowed upon us: to preserve and share true culinary techniques and to eschew shortcuts that diminish excellence. For it's through this use of authentic methods and ingredients that we are able to truly share all that is good and beautiful in this world. For it is through these practices and beliefs that we truly express and enrich our humanity. »

*Inspired from the Relais & Châteaux Vision aimed at making a better world through cuisine and hospitality.
UNESCO, 18 November 2014*