



Summer Menu 3





FIRST

Albacore Tuna & Nasturtium
Variations of nasturtium, Banyuls gel, pickled onion, tempura

SECOND

Beetroot Risotto
Preparations of heirloom beets, duck prosciutto, charred goat cheese,
candied walnuts

THIRD

Tongue & Cheek
Beef tongue, veal cheek, red pepper coulis, blistered cherry tomatoes,
green herb powder

DESSERT

Baked Alaska
Blackberry sorbet, pistachio & cherry ice cream, blackberry mochi, caramelized pistachio miettes

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*