



A La Carte





FIRST

Glorious Organic Greens

Preparations of stonefruit, blue cheese, black garlic tuille & gel

Watermelon Salad

Compressed watermelon, variations of fennel, pickled watermelon rind, grilled onions, smoked feta

Prawn Agnolotti

Fermented watermelon radish, ginger floss, prawn crackers, garlic chips

Crispy Pork Belly

Grilled scallion pancakes, sweet & sour glaze, mushroom & shellfish xo sauce

Cheddar & Broccoli Ravioli

Charred broccoli, mascarpone, cheddar foam, pasta cracker

Bison Tartar

Bison & caper aioli, parsley & lemon gel, egg yolk, seeded soda bread

Justine Smith

Executive Chef





SECOND

Refried Bean Croquette

Marjoram brined cabbage, grilled corn, mushroom bacon,
smoked jalapeno pureé

Albacore Tuna Steak

Hazelnut romesco, roasted red pepper potato dumpling, roasted romanesco tuna 'nduja,
taramasalata

Cabbage Wrapped Sturgeon

Squid ink scissor cut noodles, pickled bull kelp, braised shiitake mushrooms,
sea bean tempura, fish jus

Roasted Fraser Valley Chicken

Preparations of cauliflower, baked potato pavé, smoked leek ash, natural jus

Porchetta

Espelette corn cake, grilled corn, corn pudding, crispy sesame

Prairie Ranchers Farm Beef

6oz sous vide tenderloin or 10oz dry aged ribeye, potato rösti, seasonal vegetables,
mushrooms, red wine jus

Justine Smith

Executive Chef



Sonora Crab Dinner

\$90 per Crab | 24-hr notice required

Whole Dungeness crab & local seafood, seasonal vegetables,
clarified butter

Two Rivers Tomahawk Steak

\$120 | 24-hr notice required

20oz dry aged tomahawk, secondary cut of the day, potato rösti, seasonal vegetables,
wild mushrooms, red wine jus



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*