

# DINNER FEATURES

Available from 5:00 pm to 9:00 pm Tuesday to Saturday

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## APPETIZERS

- Grilled Peaches & Burrata** – *Delaille, Cheverny* 15  
BC peaches, 'Our Farm' green beans, slivered almonds & garden basil w/ burrata, organic olive oil & Maldon sea salt
- Grilled Tuna** – *Mirabeau Rosé* 16  
Wild caught BC Albacore tuna tranche w/ local zucchini ribbon, confit tomato, Castelvetro olive & garden dill salad, pickled garlic scapes
- Smoked Duck Breast** – *Sokol Blosser, Pinot Noir* 15  
House smoked 'Brome Lake' duck w/ 'Glory Farms' strawberry salsa, tempura squash blossom, garden nasturtium, cracked black pepper & balsamic

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## MAIN COURSES

- New Carrots** – *Pewsey Vale, Riesling* 25  
Pan roasted local carrots w/ honey, fresh mint & pistachio dukkah, pearl couscous, labneh & beet leaves
- Pan Seared Halibut** – *Laurenz V, Grüner Veltliner* 35  
Wild caught BC halibut w/ green pea cream, garden peas & 'Carmana Acres' new potatoes, herb salad
- Chicken Three Ways** – *Gérard Bertrand, Corbières GSM* 36  
'Cool Springs Ranch' 1/2 petit chicken w/ foie gras stuffed leg, sage pan roasted breast & crispy wing, SK wild rice pilaf, charred local organic Napa cabbage & wild SK blueberry foie gras demi