

SET MENU

AMUSE

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CHEF'S SEASONAL SOUP

or

TOMATO SALAD

minted labneh, 10 year balsamic, shaved cucumber, Bekkah Valley olive oil

...

BC BLACK COD

carrot purée, sugar snap peas

or

RESERVE ANGUS BEEF TENDERLOIN

Le Coprin mushrooms, pomme pavé, demi-glace

...

CHOCOLATE MARQUIS

miso caramel, Olivia hazelnut ice cream or

or

RUM CRÈME BRÛLÉE

candied pecan, pecan foam

COFFEE OR TEA

80

Our menu reflects engaging flavour profiles and the changing seasons. We partner with dedicated purveyors in supplying the absolute best from our natural environment. Our wine directors source elite wines in every price category to enhance your dining experience. Knowledgeable service, genuine hospitality, comfortable milieu and great value are the foundation of our restaurant.