

Post Hotel Butterleaf Lettuce Salad

Mustard Chive Dressing

Heirloom Tomato

Buffalo Mozzarella, Basil,

Aged Balsamic

B.C. Spot Prawn Ceviche

Leche De Tigre, Aji Amarillo, Passion Fruit Reduction,

Mango, Avocado, Crispy Rice, Squid Ink

Cured King Salmon

Pickled Shallots, Wasabi Cream,

Preserved Lemon Vinaigrette

Bison Carpaccio

House Ponzu, Scallions,

Garlic Chips

Angel Hair Pasta

Tuscan Style Tomato Sauce,

Grana Padano

Grilled Octopus

Sunchoke Purée, Black Garlic Leaf,

Basil Oil, Salsa Verde

Lemon & Basil Risotto

Seared Scallop, Acadian Sturgeon Caviar

Slow Roasted Lamb Leg

Red Quinoa, Mint Oil, House Yogurt,

Flaked Almonds

Pork Belly

Thai Marinade, Pickled Green Apple,

Mango Gel, Celery Root Emulsion

Chicken Supreme

Black Garlic, Gnocchi, Morels & Chanterelles, Pinenuts,
Lemon & Brown Butter Chicken Jus

Alberta Beef Tenderloin

Fregola Sarda, Shallot Vinaigrette, King Trumpet Mushroom,
Pea & Parsley Purée, Crispy Garlic, Port Wine Sauce

Elk Striploin

Zucchini & Basil Sauce, Asparagus Tips, Polenta Cake,
Zucchini Pasta, Chimichurri

Pacific Halibut

Herb Crust, Leek Purée, Pea, Baby Gem, Pancetta,
Potato Foam, Crispy Shallots

Miso Marinated Black Cod

Roasted Fingerling Potatoes, Sautéed Gai Lan, Ginger Beurre Blanc,
Yarra Valley Shoyu Infused Salmon Roe

Pan Seared Salmon

Carrot & Miso Emulsion, Black Rice, B.C. Asparagus, Spring Peas

Elevate Your Four Course: \$300z. Miyazaki A5 Japanese Wagyu Striploin

Strawberry & Matcha

Profiterole, Matcha & White Chocolate Mousse,
Toasted Milk Ice Cream, Fresh Strawberries

Pina Colada

Coconut Dacquoise, Pineapple Sorbet, Rum & Pineapple Crèmeux

Mixed Berry Crumble

Mixed Berry Compote, Oat Crumble, Strawberry Sorbet

Blue Forest

Chocolate Sponge, Butterfly Pea Gel, Pecan Tuile,
Roasted Almond Sorbet, Candied Cashews

Panna Cotta

Apricot Gel, Peach Tea Crèmeux, Oat Crumble, Seed Cracker

4-Course Prix Fixe Table d'Hôte Menu 160