


Opening Marks

 White Garlic Velouté
Smoked Sable Fish Brandade
\$10


 Hand Harvested Diver Scallop
Savory Pear Tatin, Béarnaise
\$16

Sautéed Pork Tenderloin
Double Smoked Bacon,
Granny Smith & Sage Emulsion
\$16

Lobster Mushroom & Rabbit Rillettes
Savoy Cabbage, Black Mustard Air
\$16

 Dungeness Crab "Pot Au Feu"
Almonds, Young Vegetables
Coconut Broth
\$16

Salt Spring Island Chèvre Parfait
Heirloom Tomato Carpaccio
Aged Sherry Vinegar & Elini Olive Oil
\$16

 Selection Of Pacific Oysters
Preserved Lemon, Flat Leaf Parsley Mignonette
Per Oyster \$3 Per Dozen \$30

Marks of Distinction

 Crisp Skinned Arctic Char
Savory Clam Risotto, Cava Beurre Blanc
Arugula Essence
\$30

 Long Pepper Rubbed Ahi Tuna
Cardamom Scented White Bean
Endive Marmalade
\$34

Cowichan Bay Farm Duck Breast
Butternut Squash & Chestnut Confit
Molasses Butter
\$34

Center Cut Beef Tenderloin
Yukon Gold Potato Galette,
Cauliflower Butter
\$34

Matsutake Glazed Fallow Venison Loin
Broiled Sweet Onion,
Tugwell Honey & Cabernet Vinaigrette
\$37

 Hecate Straight Halibut "Niçoise"
Grilled Baby Potato
Vine Ripened Tomato Foam
\$30

Herb Rubbed Rack of Lamb
Puy Lentils, Moon Struck's White Grace,
Parsnip & Cacao Bean Purée
Half Rack \$37 Full Rack \$48



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

Restaurant Chef: Michael Minshull