


THE MARK

Opening Marks

 Freshly Shucked Denman Island Oysters
Pickled Red Onion, Soy Caviar
Per Oyster 3.50 Per Dozen 35

Suggested Tea Pairing: Where the Heaven & Earth Meet, Silk Road Purple Bamboo, Chinese Green Tea
Suggested Wine Pairing: Brut, Blue Mountain, Okanagan Falls, British Columbia, Canada, N/V •?

 Pan Seared Sea Scallops
Heirloom Tomatoes, Roasted Corn Purée, Basil Foam
16

Suggested Tea Pairing: Tea of Contemplation, Silk Road Dragonwell, Chinese Green Tea
Suggested Wine Pairing: Torrentes, Crios de Susana Balbo, Cafayate, Argentina, 2010 •?


Crisp Sloping Hills Pork Belly
Wild Garlic and White Onion Cream, Pickled Shimeji Mushrooms, Chive Oil, Smoked Paprika Oil
16

Suggested Tea Pairing: Silk Road Golden Lily of Heaven, Taiwanese Oolong Tea
Suggested Wine Pairing: Rosé de Pressée, Domaine du Tariquet, Côtes de Gascogne, France, 2009 •?

Grilled Quail Breast
Roasted Bone Marrow, Caper, Shallot and Parsley Salad, Red Wine Reduction
16

Suggested Tea Pairing: Frozen Mountain Summit, Silk Road Tung Ting, Taiwanese Oolong Tea
Suggested Wine Pairing: Malbec, Punto Final, ReNacer, Mendoza, Argentina, 2009 •?

• The green dot next to a wine indicates that it has been produced in a sustainable manner
Silk Road is a local purveyor of premium loose-leaf, organic tea located in historic China Town

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

Executive Sous Chef Ian Goard, Sous Chef Brock Bowes

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Marks of Distinction

Grilled Alberta Elk Tenderloin

Hazelnut and Yam Ravioli, Cauliflower Purée, Summer Vegetables, Demi Glace

32

Suggested Tea Pairing: Quiet the Mind, Silk Road Hoji-Cha, Roasted Japanese Green Tea

Suggested Wine Pairing: Merlot / Cabernet, Blasted Church, Okanagan Falls, British Columbia, Canada, 2008 •?



Pan Seared Sable Fish

Pearl Barley Risotto, Fresh Peas, Sea Urchin Hollandaise, Seasonal Vegetables

32

Suggested Tea Pairing: Iron Goddess of Mercy, Silk Road Gold Tie Guan Yin, Chinese Oolong Tea

Suggested Wine Pairing: Chardonnay, Liberty School, Central Coast, California, 2007 •?

Pan Seared Yarrow Meadows Duck Breast

Duck and Okanagan Cherry Sausage, Creamed Dijon Spatzle, French Beans, Baby Beets, Pan Jus

34

Suggested Tea Pairing: Cherry Haiku, Silk Road Japanese Sour Cherry, Japanese Green Tea, Sakura Cherry Essence

Suggested Wine Pairing: Pinot Noir, Blue Mountain, Okanagan Falls, British Columbia, Canada, 2009 •?

Oven Roasted Lamb Rack

Braised Lamb Shank Galette, Fried Chick Pea Fritter, Black Olive Pesto, Roasted Carrot Purée

34

Suggested Tea Pairing: Tea of Celebration, Silk Road Emperor's Keemun, Chinese Black Tea

Suggested Wine Pairing: Cabernet Sauvignon, Liberty School, Paso Robles, California, USA, 2007 •?

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