

Dinner

5PM-9PM

Our dishes are ingredient driven, using local products wherever possible.

Below are some of our suppliers that we are honoured to work with to create our menu.

LITTLEST ACRE ORGANICS
SQUARE ROOT FARM
SAANICH ORGANICS,
LANCE STAPLES - Wild food forager,

LOCKWOOD and ISLAND FARMHOUSE CHICKEN FARMS,
HALTWHISTLE CHEESE COMPANY

LOIS LAKE WEST COAST FISHCULTURE
FINEST AT SEA SEAFOOD AND BETTER SEAFOOD SUPPLY

TWO RIVERS MEATS
LEGENDS HAUL

SOOKE RIVER MUSHROOM FARM
WORKING CULTURE BREAD

BARETTA FARMS BEEF
PRAIRE RANCHERS GRASS FED BEEF
PERRY BAY SHEEP FARM
PEI ATLANTIC BEEF PRODUCTS

starter

FRESH SHUCKED OYSTERS GF 26/47

cascade hop mignonette, Graeme's hot sauce

add Bruichladdich Distillery pairing presentation 1/2 DOZ +10

WORKING CULTURE BREAD SELECTION 16

house cultured butter, Wild Mountain Nootka rose honey, herb oil

MARINATED ITALIAN BURRATA v 23

house preserves, toasted flax crumble, bread, sumac cracker

KALE & RADDICCHIO SALAD GF, VG 20

roasted winter squash, apple, pistachio, koji spruce vinaigrette, chili

EMPRESS ACRES FARM PORCHETTA DI TESTA 22

salal, spruce, verjus, black garlic glaze, sourdough

NATURALLY RAISED BEEF TENDERLOIN TARTARE GF 22

blue cheese, sabayon, wild rice, buttermilk fried cabbage

ROASTED HOKKAIDO SCALLOPS GF 26

B.C. spot prawn XO sauce, pickled mushroom, winter radish, sumac pumpkin seed

NORTHERN DIVINE CAVIAR 15 G, GF 82

crème fraîche, chive, shallot, duck fat rösti

entrée

BELUGA LENTIL FRITTERS GF, VG 35
smoked beets, cashew, pickled chili, ras el hanout emulsion

FRESH PASTA FEATURE MP
seasonal accompaniments

PAN SEARED LOIS LAKE STEELHEAD TROUT GF 50
confit potato and sunchoke salad, crispy rice, cabbage, lime, kosho emulsion

BRAISED MOROCCAN PEACE COUNTRY LAMB NECK GF 52
harissa, chickpea, chicory, Tadwick cheddar, savoury granola

TCR NATURALLY RAISED STEAK SELECTION
duck fat rösti, root vegetable press, shallot marmalade, bordelaise GF

BRAISED BEEF SHORTRIB 5 OZ 45

BARRETTA FARMS BEEF TENDERLOIN 6 OZ 62

add roasted Hokkaido scallop 7

add Italian burrata 60 G 16

add shaved winter truffle 4 G 25

add seared Québec foie gras 50 G 22

GF = GLUTEN FREE V = VEGETARIAN VG = VEGAN

All parties of six or more guests will be subject to an automatic 20% gratuity on their final bill.