

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.

LITTELST ACRE ORGANICS
SQUARE ROOT FARM
SAANICH ORGANICS
LANCE STAPLES - Wild food forager
SWEET BEANS ORGANIC FARM

LOCKWOOD and ISLAND FARMHOUSE CHICKEN FARMS

LOIS LAKE WEST COAST FISHCULTURE
FINEST AT SEA SEAFOOD AND BETTER SEAFOOD SUPPLY
NORTHERN DIVINE CAVIAR - BC
ACADIAN CAVIAR - NB

WORKING CULTURE BREAD

TWO RIVERS MEATS
LEGENDS HAUL
BERETTA FARMS BEEF
PRAIRIE RANCHERS GRASS FED BEEF
PARRY BAY SHEEP FARM
STILLMEADOW FARM PORK
PEI ATLANTIC BEEF PRODUCTS

starter

- FRESH SHUCKED OYSTERS GF 26/47
cascade hop mignonette, Graeme's 1 yr aged 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
- BUTTERMILK FRIED MUSHROOMS GF, V 16
TCR ranch, smoked paprika
- YELLOWTAIL KAMPACHI TARTARE GF 17
crispy rice, yuzu mayo, furikake, calabrian chili
- MARINATED ITALIAN BURRATA v 23
house preserves, toasted flax crumble, bread, sumac cracker
- ROASTED WINTER SQUASH SALAD GF, VG 20
black kale, apple, walnut, koji spruce vinaigrette, chili
- NATURALLY RAISED BEEF TENDERLOIN TARTARE GF 22
blue cheese, rose hip sabayon, crispy grains, buttermilk fried cabbage
- ROASTED HOKKAIDO SCALLOPS GF 32
crispy cauliflower, kohlrabi, black soy bean bbq, buttermilk ranch, furikake
- NORTHERN DIVINE CAVIAR 15 G, GF 82
crème fraîche, chive, shallot, duck fat rösti

entrée

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

HOUSE MADE SOPRESSINI PASTA 47
side stripe shrimp, clam, truffle, tomato saffron broth

PAN SEARED LOIS LAKE STEELHEAD TROUT GF 50
confit potato & sunchoke salad, cabbage, lime, tamarind meyer lemon emulsion

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

TCR NATURALLY RAISED STEAK SELECTION

duck fat rösti, local seasonal vegetables, onion marmalade, bordelaise GF

BERETTA FARMS BEEF TENDERLOIN 6 OZ 62

BEEF STRIP LOIN 12 OZ 68

DAILY STEAK TO SHARE MP

add roasted Hokkaido scallop 7

add Italian burrata 60 G 16

add seared Québec foie gras 50 G 22

add Canadian caviar 4 G 25

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.