

welcome 2024

*amuse*

STINGING NETTLE ROSETTE

sea buckthorn, crème fraîche, caviar

*snacks*

FOIE CROMESQUIS

forager's jelly, potato

DUNGENESS CRAB ROLL

kohlrabi, umami crunch

CASHEW CROMESQUIS

beet

FRESH SHUCKED OYSTER

Champagne, pearl

*crudo*

IN-HOUSE 14 DAY DRY AGED KAMPACHI

winter radish, smoked tomato negroni

*sea*

LING COD CHEEK

potato ravioli, white truffle, herb whey emulsion

*fowl*

FRASER VALLEY DUCK BREAST

juniper, lentil & mushroom tart, sherry

*meat*

VANCOUVER ISLAND VENISON

pistachio, pine mushrooms, hearty greens, salal berry jus

*cheese*

DÉLICE DE BOURGOGNE

debauchery cornbread, quince, macadamia

*sweet*

SPICED CRÈME BRÛLÉE

citrus, smoked paprika

*THE Courtney Room*

EXECUTIVE CHEF BRIAN TESOLIN