

snacks

- WARM OLIVES GF VG 9
TCR marinated olives, olive oil, lemon peel, fine herbs
- FOIE GRAS PARFAIT GF 10
sea buckthorn buñuelo, crème fraîche, pistachio
- FOCACCIA v 10
cultured butter, Nootka rose honey, sea salt, herb oil
- PROSCIUTTO DI PARMA GF 12
Pecorino, charente melon vinaigrette, olive oil, Calabrian chili

small plates

- FRESH SHUCKED OYSTERS GF 27/50
elderflower mignonette, Graeme's 2 yr solera hot sauce
- POTATOES COURTNEY GF 13
duck fat rösti, ranch, malt vinegar powder, chive
- BURRATA TARTINE v 17
Working Culture sourdough, salsa verde, walnut crumble, fine herbs
- BUTTERMILK FRIED OYSTER MUSHROOMS GF V 18
ranch, hot sauce powder
- TCR MEATBALLS GF 18
Reggiano, tomato, pine nut, fresh herbs
- AMBERJACK BITES GF 18
crispy rice, chili, yuzu, kewpie mayo, everything crumble
- CAVIAR SELECTION GF (15G) 98
Canadian raised sturgeon caviar, duck fat rösti, crème fraîche, shallot, chive

starters

- KALE & BURRATA CAESAR GF 26
roasted garlic vinaigrette, white anchovy, Reggiano, lemon, chili
- FORAGED & FARMED SALAD GF, V 22
local greens, seasonal accompaniments, caramelized honey & spruce vinaigrette,
sumac pumpkin seeds
- BEEF TENDERLOIN TARTARE 22
Pecorino, pickled elderflower, turnip, seeded rye bread
- CHARCOAL GRILLED SEA BREAM GF 23
confit potato & fiddlehead salad, smoked salt & vinegar pine nuts

pasta

- MUSHROOM CASARECCE VG 26
stinging nettle pesto, chili, wild mushroom, nutritional yeast crumble, olive oil
- LINGUINE & CLAMS 28
white wine, garlic, butter, chili, fine herbs
- POTATO & RICOTTA RAVIOLI 29
Dungeness crab, roasted garlic saffron emulsion, nutritional yeast crumble
- FEATURE GNOCCHI MP
Yukon Gold potato gnocchi, seasonal accompaniments

sides & additions

- SIDE WARM CONFIT POTATO SALAD pickled peppers, spruce GF, V 15
- SIDE SEASONAL VEGETABLES lemon, butter, fine herbs GF, V 18
- SIDE PAN ROASTED MUSHROOMS lemon, butter, fine herbs GF, V 16
- ADD HOKKAIDO SCALLOP (1 PC), GF 7
- ADD MARINATED BURRATA GF 12

mains

- CHICKPEA & BLACK BEAN FRITTERS GF, VG 32
orange glazed summer vegetables, ras el hanout emulsion, cashew, pickled jalapeño
- SEARED HOKKAIDO SCALLOPS GF 39
hoisin & chili braised pork belly, crispy cauliflower, radish & bok choy salad, sesame
- CATCH OF THE DAY GF MP
brandade, fennel, radish, kosho coconut emulsion
- FRASER VALLEY DUCK BREAST GF 52
morel mushroom & buckwheat fritter, asparagus, rosehip jus
- ROASTED PEACE COUNTRY LAMB SADDLE GF 49
B.C. corn croquette, summer turnips, harissa, savoury granola

steak

- BERETTA FARMS GRASS FED BEEF TENDERLOIN 7 OZ, GF 60
braised beef short rib croquette, carrot, caramelized shallot, bordelaise

TCR STEAK FRITES

kennebec frites, caramelized onion jam, salsa verde, bordelaise

- ALBERTA BEEF STRIPLOIN 8 OZ, GF 42
BRANT LAKE WAGYU STRIPLOIN 12 OZ, GF 89
21 DAY DRY AGED RESERVE ANGUS RIBEYE 15 OZ, GF 85

TCR STEAKS TO SHARE

seasonal vegetables, confit potato salad, crispy onion ring, salsa verde, bordelaise
(SOURCED FROM MACLEOD'S LEAP BEEF, FORT MACLEOD, ALBERTA & PEI BLUE DOT BEEF FARMS)

- 30 DAY DRY AGED BONE-IN RIB EYE GF MP

Please allow 45-90 minutes for large steaks. Time may vary based on size and temperature.

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.