



## CHEF'S TABLE

\$45/guest page 1

\$60/guest page 2

\$75/guest page 3

salads & vegetables page 4

\$45 per guest, plus tax and gratuity

served family style, to share

guest's choice of two salads for the table

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whole roasted heritage chicken, charmoula, red harissa

and

baked steelhead fillets, charred lemon, dukkah, orange zest

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guest's choice of four vegetable dishes for the table

-

selection of housemade desserts



## CHEF'S TABLE

\$60 per guest, plus tax and gratuity

served family style, to share

guest's choice of two salads for the table

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fraser valley pork rack and belly, pickled apple, white balsamic, pistachio

and

arctic char, bagna cauda, charred lemon, grilled scallions

-

guest's choice of four vegetable dishes for the table

-

selection of housemade desserts



## CHEF'S TABLE

\$75 per guest, plus tax and gratuity

served family style, to share

guest's choice of three salads for the table

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roasted 32oz ribeye, salsa verde, green peppercorn jus, shishito peppers

and

arctic char, bagna cauda, charred lemon, grilled scallions

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guest's choice of four vegetable dishes for the table

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selection of housemade desserts



## CHEF'S TABLE

### salads

kale salad, shaved fennel, ricotta salata, bread crumbs, 'green goddess' dressing

watercress salad, belgian endive, pink peppercorn, hazelnut vinaigrette

apple salad, walnut, celery, avonlea clothbound cheddar, szechuan peppercorn dressing

### vegetables

oven roasted cauliflower, smoked sunflower seed, cilantro, turmeric dressing

grilled broccolini, sesame & cilantro dressing, za'atar spice

delicata squash salad, feta, pomegranate, almond, caper & sultana dressing

marinated beets, horseradish crème fraiche, dill vinaigrette, rye crumble

charred carrots, sikil pak, quinoa, cilantro

braised collard greens, castelvetro olive, calabrian chili, tomato

triple cooked potato wedges, sea salt, harissa aioli

roasted maitake mushroom, pecorino, brown butter, hazelnut

roasted white cabbage, chorizo vinaigrette, cilantro, manchego

baked sweet potato, jalapeño, smoked bacon, crème fraîche, scallion

roasted brussels sprouts, concord grape, pine nut, sherry vinegar