

DINNER

FEATURED FARMER - MIKUNI WILD HARVEST

Mikuni Wild Harvest is a company committed to the exploration of nature's greatest bounty... food. Mikuni believes that we are at the beginning of another movement, one that explores the abundance of richly flavoured foods found exclusively in the wild. Mikuni's goal is to provide customers with the highest quality of unique and sustainable wild foods.

NETTLE TEA POACHED SUNCHOKE / *nettle purée, crispy parsnip-meyer lemon crumble, empress plum blossom* 18

PAN SEARED HAIDA GWAI HALIBUT / *morel mushroom, spring peas, onion cream* 37

PRESERVED CITRUS ALMOND TART / *tayberry confit, violet & white chocolate cream* 14

PECKISH

SEAFOOD CHARCUTERIE / *salmon jerky, albacore tuna, octopus bacon, candied sablefish, smoked mussels* 42

FARRO & FLAX BREAD / *empress honey whipped butter, salt spring seasonal salt* 8

PACIFIC NORTHWEST OYSTERS* / *black raspberry & pepper mignonette*

6 PCS | 24 12 PCS | 46

TUCK IN

ROASTED CAULIFLOWER & APPLE SOUP / *granny smith, frothed maple oat milk, crunchy kale* 15

PAN SEARED SCALLOP / *popcorn & cauliflower purée, pomegranate relish, salsify crisp* 25

URBAN ORGANIC GREENS / *sprouted quinoa, roasted carrots, maple sherry dressing* 16

SAANICH ORGANICS BABY BEET & BURRATA / *squash mostarda, blood orange dressing* 20

BISON CARPACCIO / *roast mushroom salad, oregon truffle oil, venturi-schulze balsamic, parmesan* 18

BROKEN RICE PORRIDGE / *grilled octopus, smoked shoyu, sea bean, scallion* 17



partnering with Saanich Organics; together we offer sustainable food options,

and reduce food waste by utilizing products which are fresh but less 'visually perfect'.

MAIN

BRAISED LAMB SHOULDER RACK / *charred eggplant purée, harissa spiced red fife, huckleberry jus* 46

PAN SEARED SABLEFISH / *golden beet & sesame emulsion, pickled squash, shaved fennel, dill* 37

YARROW MEADOW'S DUCK CONFIT / *lentil cassoulet, carrot fresno purée, red currant jus* 36

ORGANIC OCEAN'S SALMON / *sea kelp spätzle, red cabbage purée, brussels* 35

WHITE WINE BRAISED RABBIT / *warm fingerling potato, arugula salad, roasted carrots & beets* 42

BEET & PEA FRITTERS / *golden beet & sesame emulsion, pickled squash, shaved fennel, dill* 32

FORAGED MUSHROOM MALTAGLIATI PASTA / *caramelized onion soubise, roasted & pickled fall mushrooms, cured egg yolk, parmesan* 34

CHARGRILLED CANADIAN BEEF / *sautéed seasonal mushrooms, compressed potato, red wine jus*

STERLING SILVER BEEF TENDERLOIN / 7 oz 52

STERLING SILVER NY STRIPLOIN / 10 oz 50

SOMMELIER SELECTION

CAVE DE SAMUR 'LES POUCHES', LOIRE VALLEY, 2017 75

An iconic expression of Chenin Blanc. Opening with tantalizing acidity and a fruit bowl of flavors. The ripe peach finish will stay with you through dessert.

CLOS DE LA ROILETTE FLEURIE, BEAUJOLAIS, 2016 90

Fragrant crushed raspberries with light spice, elegantly structured with supple tannins. Closing with bright peppercorns and a lengthy, confident finish.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*