

# Q RESTAURANT

## START

- FLAX & FARRO BREAD / empress honey whipped butter, sea salt 10
- ROASTED SWEET ONION & VEAL BONE BROTH / gruyère crouton, thyme 13
- BROILED OYSTERS / sesame spinach, bonito mayo, lemon 28
- FRESHLY SHUCKED OYSTERS / vancouver island oysters, blackberry mignonette, gojuchang 26
- MASON STREET GREENS / shaved roots, heirloom tomato, baby cucumber, maple-xeres vinaigrette 17
- WAYGU CARPACCIO / roasted shallot dressing, thomburly, arugula, cherry & cacao crisps 32
- HOKKAIDO SCALLOP CRUDO / citrus pearls, radish, cucumber, sea buckthorn, kohlrabi shoots 28
- CAESAR SALAD / baby romaine, classic dressing, sourdough garlic-cROUTONS, parmigiano reggiano 18
- EMPRESS HONEY ROASTED HEIRLOOM CARROTS / house made seaweed labneh, toasted buckwheat groats 19

## MAIN

- OLIVE OIL POACHED CHINOOK / watercress potato gnocchi, preserved lemon & white anchovy dressing 46
- PAN ROASTED CHICKEN / sautéed spinach, chanterelles, red wine cipollini, whipped potato 44
- BRAISED BISON SHORTRIB / malted barlotto, roasted roots, wild saskatoon berry jus 48
- BROILED SABLEFISH / miso soy, broken rice chicken porridge, sesame broccolini, edamame, chili 48
- HAND CUT PAPERDELLE / braised lamb neck, pommery mustard cream, spinach, mushrooms 42
- STEWED CHICKPEA SHAKSHUKA / fire roasted tomato sauce, olives, confit peppers, crispy artichoke, dukkha 38
- AAA STERLING SILVER STEAK / yukon gold & bacon pave, duck fat onion, roasted mushrooms, oven cured tomato, red wine jus, black pepper hollandaise
- PAN ROASTED BEEF TENDERLOIN 6oz 54
- CHARGRILLED NY STRIPLOIN 8oz 50
- ADD GRILLED TIGER PRAWNS 14

## END

- HOUSE CHURNED ICE CREAM / 3 scoops of ice cream, fresh berries, seasonal biscotti 15
- WARM STICKY TOFFEE PUDDING / medjool date, tonka bean toffee, spiced apple, bourbon chantilly 15
- CARAMELIZED CHESTNUT & CITRUS TORT / clementine marmalade, candied kumquat, chestnut ice cream 15
- CHOCOLATE, HAZELNUT & PEAR BAR / hazelnut joconde, pear confit, cocoa nib feuilletine, quince jelly 15

## WINE BY THE GLASS

### BUBBLES

BOTTEGA PROSECCO 14

veneto, italy

FITZPATRICK FAMILY VINEYARDS 18

fitz cremant, greata ranch, BC

MEDICI ERMETE, QUERCIOLI LAMBRUSCO SOBARA ROSATO 14

emilia-romagna, italy

VEUVE CLICQUOT 39

brut, champagne, france

### ROSÉ

OCP MANY HANDS ROSÉ 15

summerland, BC

CEDAR CREEK PLATINUM 20

pinot noir rosé, kelowna, BC

### WHITE

MISSION HILL ESTATES SERIES 13

chardonnay, kelowna, BC

FITZPATRICK FAMILY VINEYARDS, THE LOOKOUT 15

riesling, greta ranch, okanagan valley, BC

UNSWORTH 16

pinot gris, cowichan valley, BC

HARAS DE PIRQUE ALBACLARA 14

sauvignon blanc, leyda valley, chile BC

DOG POINT VINEYARDS 21

sauvignon blanc, marlborough, new zealand

CANNONBALL 21

chardonnay, sonoma, california

ALOIS LAGEDER DOLOMITI TERRA ALPINA 17

pinot grigio, trentino-alto adige, italy

### RED

MISSION HILL, FIVE VINEYARDS 13

cabernet sauvignon / merlot, okanagan valley, BC

LOUIS LATOUR BOURGOGNE 18

gamay, burgundy, france

MEYER FAMILY VINEYARDS 14

pinot noir, okanagan falls, BC

SIDURI 22

pinot noir, willamette valley, oregon

CANNONBALL 22

cabernet sauvignon, sonoma, california

TORMARESCA 17

torcicoda primitivo, salento, italy

### ON TAP

DRIFTWOOD FAT TUG ipa 9

HOYNE DARK MATTER brown ale 9

SEA CIDER pippins 9

Q BLONDE VANCOUVER ISLAND BREWING lager 9

VANCOUVER ISLAND BREWING beachcomber hefeweizen 9

CATEGORY 12 BREWING juicy data hazy ipa 9

STANLEY PARK 1897 amber ale 9

STELLA ARTOIS lager 10