

## STARTERS

**Broek Pork Acres Rillettes 19**

ricotta, basil, sourdough, foie

**Farmer's Salad 18**

summer berries, pickled strawberries, goat cheese,  
shallot vinaigrette, frisee, watercress

**Wagyu Beef Crudo 21** FV

Brant Lake Wagyu, chive crema, yolk, bone marrow, truffle

**Cured Salmon 21**

pico, Iberian ham, carrot, onion crema

**Scallops on the Shore 24**

torched scallop tartare, bacon, mustard & radish, mignonette

**Chilled Soup 16**

vine tomatoes, cucumber, garlic, fresno pepper

**Elk Carpaccio 22** FV

mustard, charred onion, sage, chive oil

## ENTRÉES

**DeepWater Seabass & BC Spot Prawns 52** FV

tarragon crème, tomato concasse, sourdough bread salad

**Bison Ribeye 58**

fiddleheads, beet, wild mushroom risotto, yolk

**Wild Boar Chop 58**

truffled corn, baby peppers, confit potato, Saskatoon Berry

**Nobleford Cauliflower Steak 39**

duo of carrot, polenta, vegetable jus, black kale

**Brant Lake Farmer's Cut MP**

sweet potato & brown butter purée, DeepWater Farms baby mizuna, confit potato

**Aspen Ridge Beef Tenderloin 64** FV

tomato infused potato purée, fermented scallion, heirloom carrot, shiitake chips

**Vulcan Lamb Rack 58**

white garlic, Fairwinds Farm Gouda, asparagus, honeyberry gastrique, squash

**BC Salmon 48**

scallion beurre vert, chive oil, black kale, sausage & bean cassoulet