

SMALL COMPOSURES

Brant Lake Gold Wagyu Flat Iron FV	24
fermented scallion, truffled bone marrow, frites	
Lobster Tartine FV	25
lobster, brioche, local tomatoes, lettuce	
Bruschetta	14
vine tomato, whipped basil-ricotta, crostini	
Deviled Avocado FV	12
quail eggs, beet hay, pico, cilantro	
'a tail of marrow'	19
oxtail, bone marrow, polenta, micro garden	
Foie Torchon	21
chanterelles crisps, Iberian ham, brioche, local berry preserve	
BC Scallop Crudo	16
smoked scallop, mustard, peanuts	
BC Salmon	19
paris bistro beans, consommé, radish green, tarragon	
Oysters	15
mignonette, habanero cocktail sauce, charred lemon	
Carrots	9
torched, fermented, carpaccio, goat cheese	
Salad	9
queso fresco, pickled vegetables, heritage greens	
Clearly Gazpacho	9
consommé, pickled vegetables, cilantro & radish	

DESSERTS

Walk Through the Garden	12
pistachio cake, honey mousse, raspberry confit, ice cream	
Rocky Mountain Experience	12
chocolate, caramel, mango, cocoa, mascarpone	