



1st Course

Smoked Hokkaido Sea Scallops

pea purée, confit cipollini onion, pickled beet,
preserved lemon

or

Pickled Beet Salad

herb & goat cheese mousse, spiced pepitas,
beet textures, white balsamic vinaigrette

or

French Onion Soup

beef broth, red wine, caramelized onions,
parmesan croutons, Gruyère cheese

2nd Course

Crispy Skin Arctic Char

seared scallops, soubise, potato gnocchi, melted leeks,
compressed apple, caramelized honey gastrique

or

Vancouver Island Sous Vide Rack of Pork

braised cabbage, carrots two ways,
Yukon gold potato dumplings,
pickled mustard seed, cider gastrique

or

Alberta Bison

braised short rib, wild mushroom & bison ravioli, celeriac purée,
grilled asparagus, pickled mushroom, Périgord truffle,
spiced red wine, veal jus

or

Charred Cauliflower

confit squash, brassicas, cashew romesco,
pickled cauliflower, puffed farro

3rd Course

Vegan Chocolate Cake

peanut butter, date caramel, raspberry tuille,
raspberry gel, berries

or

Meyer Lemon Tart

meyer lemon curd & gel, torched meringue,
lavender ice cream

or

Blueberry Textures

French madeleine, macarons,
white chocolate espuma, sorbet,
blueberry gel