



## Starters

### **West Coast Seafood Chowder 24**

local seasonal fish, shellfish, bacon, Yukon gold potato, cream, fine herbs, baguette

### **100% Canadian Steak Tartare 25**

shallot, cornichon, Dijon mustard, parsley, quail egg, baguette

### **Crispy Panisse 22**

baba ghanoush, peperonata, spiced romanesco, roasted pine nuts, salsa verde

### **Charred Spanish Octopus 23**

soy ginger glazed pork belly, black sesame purée, yuzu gel, pickled radish, kimchi, puffed tapioca

### **Crispy Rice Sushi**

spicy mayo, pickled jalapeño, crispy garlic, sweet soy

### **Ahi Tuna Nigiri 29**

or

### **Brant Lake Wagyu Beef Striploin Nigiri 29**

### **Seared Yarrow Meadows Duck Breast 29**

foie gras torchon, brioche, cherry textures, walnut variations

### **Ocean7 Caesar Salad 21**

romaine hearts, prosciutto, Grana Padano, caper berries, confit garlic, crostini

### **French Onion Soup 21**

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

## **Kingfisher Chilled**

### **Shucked Local Oysters dozen 41 1/2 dozen 23**

cucumber mignonette, fresh horseradish, lemon

### **Acadian Sturgeon Caviar MP**

egg whites & yolk, crème fraîche, chives, cornichon, blini's

### **Ocean7 Tower 149**

six local oysters, six poached prawns, ahi tuna sashimi, marinated ahi tuna, scallop crudo, lemon & herb marinated clams & mussels, 1/2 Dungeness crab

**All seafood towers are served with cocktail sauce, fresh horseradish, cucumber mignonette, tarragon aioli & lemon preserve**

\*The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination. ~ Medical Health Officer  
Consuming raw or under cooked meat, seafood or eggs may increase your risk of food borne illness.



## Ocean7 Tasting Menu

149 per person

Wine pairings 49 per person

Premium wine pairings 99 per person

*Please note, ingredients are subject to change based on seasonal availability*

Indulge in the ultimate dining experience. Our culinary team is proud to showcase seasonal, local, and international ingredients, creating a magical and unforgettable evening. Wines from around the globe have been hand selected by our Sommelier to elevate your dining experience.

*Bon Appetit*

Executive Chef

Richard Benson

1<sup>st</sup>

### **Chanterelle Mushroom Velouté**

seared Hokkaido scallop, sturgeon caviar,  
brown butter, charred baguette

2<sup>nd</sup>

### **Black Winter Truffle Risotto**

foraged mushrooms, parmesan textures,  
hazelnut, spiced red wine gel

3<sup>rd</sup>

### **Sweet Soy Glazed Gindara Sablefish**

yuzu, pickled hon shimeji mushrooms, chili fried gai lan,  
black garlic shoyu, smoked kombu dashi

4<sup>th</sup>

### **Bison Short Rib Rossini**

sunchoke purée, spinach,  
foie gras torchon, Maderia veal jus

5<sup>th</sup>

### **Praline & Dark Chocolate Delice**

hazelnut, feuilletine, Italian hot chocolate,  
caramelized white chocolate ice cream

### **Petit Fours**

**\*full table participation required\***

**\*we politely decline requests to modify the tasting menu\***

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## Main Courses

### Seafood Pasta 40

prawns, scallops, assorted seasonal shellfish,  
peas, fennel, shallots, Prontissima fettuccine,  
white wine cream sauce

### Crispy Skin Arctic Char 44

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

### Seared Hokkaido Scallops 51

black winter truffle risotto, spiced red wine gel,  
Brussels sprouts, roasted hazelnut,  
brown butter emulsion

### Grilled Lions Mane & Maitake Mushroom 33

asparagus, beetroot textures, pickled mustard seed,  
puffed tapioca, kombu "beurre blanc"

### Sweet Soy Glazed Gindara Sablefish 44

crispy onigiri, yuzu, pickled hon shimeji mushrooms,  
chili fried gai lan, black garlic shoyu, smoked kombu dashi

### Pine Nut Crusted Lamb Saddle 54

crispy panisse, baba ghanoush, peperonata,  
spinach, black garlic lamb jus

### Guinea Hen Two Ways 47

roasted breast, leg & thigh presse, pickled chanterelle  
mushroom, black winter truffles, sunchoke,  
charred romanesco, natural jus

### 1lb Butter Poached Atlantic Lobster 61

Acquerello carnaroli risotto, preserved lemon,  
English peas, lobster essence

### 100% Canadian Cattle

textures of onion, spinach, asparagus, sous-vide carrot,  
pommes purée, egg yolk jam, black garlic veal jus

### 5 oz 24 Hour Sous-Vide Bison Short Rib 47

### 5 oz Brant Lake Wagyu Striploin 69

### 7 oz Tenderloin 56

## Sides

### Parmesan Potato Gnocchi 14

### Lobster Risotto 29

### Domestic & Foraged Mushrooms 14

### Crispy Brussels Sprouts, Egg Yolk Jam 14

### Truffled Cheese & Garlic Loaf 17

### Seared Hokkaido Scallops 25

### Garlic & Herb Argentinian Prawns 19

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