



Vintage Gallery

Appetizers

 **Westcoast Seafood Chowder**

local fish and shellfish, white wine cream, fresh thyme, house-made bacon

 **Grilled Romaine "Caesar" Salad**


Oyama pancetta, anchovies, herbed crouton, sun-dried tomato "Caesar dressing", shaved parmesan

Organic Mixed Greens Salad

pomme paille, tomato chips, Chilliwack honey champagne vinaigrette

Heirloom Tomato and Natural Pastures Buffalo Mozzarella Salad

arugula purée, roast garlic, balsamic gelée, organic olive oil

 **Dungeness Crab and Pacific Shrimp Cake**

frisee and pea shoot salad, toasted pumpkin seeds, lemon aioli


Sautéed Organic Mushrooms

grilled house-made herb brioche, truffle oil, Okanagan goat cheese


Mains

Quinoa and Basmati Biryani

spiced Agassiz hazelnuts, tofu, summer vegetables, sun-dried cranberries, pappadam, cilantro mint raita

 **Watercress-crusting Queen Charlotte Island Halibut**

BC nugget potato rissole, house-made bacon, English peas, herb oil, roast pepper citrus nage

 **Citrus and Maple-cured BC Sablefish Fillet**

herb gnocchi, summer squash, radish sprouts, organic and wild mushroom broth

Black Tea-smoked Maple Hill Farms Chicken Breast

house-made angel hair pasta, wilted spinach, grilled radishes, organic shiitake mushroom velouté

Spice-rubbed Peace Country Buffalo Flat Iron Steak

purple potato and corn succotash, smoked tomato crema, natural jus

Grilled Canada AAA Beef Tenderloin

crushed BC nugget potatoes, sautéed organic mushrooms, natural jus

Desserts

Triple Chocolate Crèmeux

peanut mousse, sea salt and peanut sugar, espresso chocolate sauce

"New York Cheesecake" Tart

short crust, raspberry cassis sorbet

BC Artisan Cheese Tasting

fruit compote, terra breads, roasted nuts

Magnum Menu - \$50 per person

Build your own 3 course menu with a choice of 2 appetizers, 3 mains and 2 desserts

Imperial Menu - \$60 per person

Build your own 4 course menu with a choice of 3 appetizers, 3 mains and 2 desserts

Chef's Tasting Menu - \$75 per person

Choose and create your own 5 course tasting menu that will include 2 appetizers, 2 mains, and 1 dessert
(complimentary cleanse course included)

The Vintage Gallery Menu includes amuse, Terra breads, organic coffee and tea service.