



Vintage Gallery

Appetizers

 **Westcoast Seafood Chowder**

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

 **Grilled Romaine "Caesar" Salad**


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

Organic Mixed Greens Salad

citrus segments, crisp Notch Hill Farm sunchokes, Chilliwack honey champagne vinaigrette

Confit Organic Beets and Farm House Artisan Goat Cheese

Agassiz hazelnut "praline", aged sherry vinegar, roast garlic, hazelnut oil

 **Dungeness Crab and Pacific Shrimp Cakes**

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


Pemberton Meadows Oxtail Tortellini

preserved lemon gremolata, crispy shallots, Madeira-enriched wild mushroom jus


Mains

Quinoa and Basmati Biryani

spiced almonds, tofu, roast root vegetables, sun-dried cranberries, pappadam, cilantro and mint raita

 **Porcini-dusted Arctic Char Fillet**

house-cured pork belly and beluga lentil "cassoulet", salsify purée, wilted spinach

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

yam gnocchi, winter squash, radish sprouts, organic and wild mushroom broth

Marsala-glazed Maple Hill Farms Chicken Breast

rustic tomato, caper and olive ragout, truffled roast garlic white bean purée

Star Anise and Chocolate Porter-braised "Kobe" Beef Short Rib

celeriac remoulade, roast root vegetables, crushed German butter potatoes, braising jus

Grilled AAA Canadian Beef Tenderloin

crushed German butter potatoes, sautéed organic mushrooms, natural jus

Desserts

Caramelized Ambrosia Apple Strudel

cinnamon-enriched crème fraîche, Farm House cheddar, fresh thyme frangipane

"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 1 dessert

Imperial Menu - \$60 per person

Build your own 4 course menu with a choice of 2 appetizers, 3 mains and 1 dessert

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.



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice. November 18, 2009