

BOTANICAL WATERS 4

vivreau soda or still water infused with botanical distillates

Refresh

Mint, Lemon Balm, Lemon Verbana

Calm

Melissa, Lemon Verbana, Juniper

MARKET SPIRIT FREE**Ginger & Buckthorn Fizz 8**

Sea Buckthorn, Ginger, Honey, Lime

Lamiaceae 8

Mint Family Distillates, Carrot
Toasted Mustard Seed
Peach Preserve, Lemon Balm

Buckthorn 9

Turmeric + Raw Honey, Ginger
Orange, Black Pepper
Sea Buckthorn, Carrot

Oddity Kombucha 9

Ginger & Lemongrass

WINES BY THE GLASS**Urlar Sauvignon Blanc 16**

Gladstone, New Zealand

Kutatás Pinot Gris 14

Saanich, Canada

Louis Latour 'Les Genièvres' 15

Chardonnay, Mâcon-Lugny, France

50th Parallel Estate Pinot Noir 14

Okanagan Valley, Canada

Angeline Cabernet Sauvignon 17

California, USA

Ronan by Clinet Merlot 14

Bordeaux, France

Wine & Cocktail List Available

LUNCH EXPRESS

Two Courses 24

Three Courses 29

Seasonal Soup, Locally Inspired

or

Barnston Island Greens

Soy Truffle Vinaigrette

ENTRÉE**MONDAY**

Harvest Bowl

North Arm Farm Kale, Winter Squash
Toasted Grains, Avocado, Birch Syrup Vinaigrette

TUESDAY

Ahi Tuna Melt

Cheddar Cheese, Sourdough
Kennebec Fries or Salad

WEDNESDAY

Lamb Linguine Bolognese
Tomato, Basil, Garlic, Crostini

THURSDAY

West Coast Fish Curry
Lemongrass Rice

FRIDAY

Rosstown Chicken Breast
Glazed Root Vegetables, Pomme Purée

DESSERT

MARKET Cheesecake
Seasonal Fruit Compote



BY JEAN-GEORGES

Executive Chef – Ken Nakano

APPETIZER

Red Kuri Squash Velouté

Puffed Cocoa Nibs

Parmigiano-Reggiano Crema

13

Seasonal Soup

Locally Inspired

11

Steelhead Sashimi

Crispy Rice, Chipotle Emulsion

13

Roasted Cashew Salad

Beetroot, Okanagan Apples

Curried Granola

Hempseed Vinaigrette

16

Toasted Cauliflower Kale Salad

Almonds, Rye Croutons

Grapes, Ajo Blanco Dressing

18

Steamed Shrimp Salad

Barnston Island Greens

Champagne Beurre Blanc

Avocado, Soy Truffle Vinaigrette

22

Ahi Tuna Tartare

Soy Ginger Vinaigrette

Puffed Jade Rice, Avocado

23

ENTRÉE

Grilled Steelhead Salad

Orange, Sesame

Carrot-Ginger Dressing

19

Ahi Tuna Niçoise Salad

Soft Boiled Egg

Lemon Anchovy Vinaigrette

23

Crunchy Haida Gwaii Halibut

Glazed Mushrooms, Mint

Pickled Radish

35

Black Truffle Pizza

Fontina Cheese, Frisée

19

Rosstown Chicken Breast

Chicken Bratwurst, Lentils

Okanagan Quince Jus

32

Heritage Angus Beef Striploin

North Arm Farm Root Vegetables

Pomme Purée, Black Garlic Jus

36

West Coast Seafood Linguini

Halibut, Steelhead

Cod, Clams

26

House-Made Tagliatelle Pasta

Braised Beef, Tomato, Olives

24

Mushroom Risotto

64° Soft – Poached Egg

Enoki Fritter

Parmigiano-Reggiano

23

Turkey BLT

Crispy Bacon, Lettuce

Tomato, Black Pepper Jam

Ciabatta Bun, Hand-Cut Fries

18

Korean Fried Chicken Sandwich

Yuzu Aioli, Pickled Slaw

Hand-Cut Fries or Salad

19

House-Ground Beef Burger

Farm House Cheddar Cheese

Crispy Shallots, Brioche Bun

Hand-Cut Fries or Salad

21

SIDES & ADD-ONS

Sautéed Mushroom

Wine, Butter 9

Grilled Steelhead 14

Hand-Cut Kennebec Fries 8

Seared Alaskan Scallops 12

North Arm Farm Cabbage Salad

House-Cured Bacon 10

Rosstown Chicken Breast 12