


ROOTED IN NATURE

 *Our produce and cuisine features the finest locally and ethically-sourced ingredients*

Northern Divine Caviar

Bacon Crème Fraîche, Salt Cured Egg Yolk

*2016 Les Bêtes Curieuses 'La Perdrix de l'année'
Muscadet
Loire Valley, France*

Halibut Ceviche

Finger Lime, Rhubarb, Avocado, Potato

*2016 Domaine Hubert Brochard Sancerre
Loire Valley, France*

B.C. Spot Prawns

Tomato Gel, Spring Peas

*2016 Stanislao Radikon Pinot Grigio
Venezia Giulia IGT, Italy*

B.C. Salmon

Asparagus, Orzo, Nori Crust

*2016 Meyer Family Vineyards Pinot Noir
Okanagan Valley, Canada*

Chocolate Milk Stout Cake

72% Chocolate Crème, Espresso

*Fernie Brewing Co. 'Java The Hut' Coffee Milk Stout
Fernie, Canada*

Tasting Menu 99

Beverage Pairing 45



BY JEAN-GEORGES

EXECUTIVE CHEF KEN NAKANO

We respectfully decline modifications or substitutions as our tasting menu is intended to be enjoyed as presented. If you have allergy concerns please speak to the server.