


## ROOTED IN NATURE

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

### Summer Strawberry & Beetroot

Ash-Covered Goat Cheese, Hazelnut, Lemon Balm  
*n/v Haywire 'Baby Bub', Okanagan Valley, Canada*

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### Halibut Ceviche

Finger Lime, Rhubarb, Avocado, Potato

*2017 Shaw and Smith Sauvignon Blanc  
Adelaide Hills, Australia*

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### Seared Scallops & Pork Belly

BC Tomato, Lillooet Honey, Thyme

*2015 Domaine Eblin-Fuchs 'Zellenberg' Riesling  
Alsace, France*

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### B.C. Salmon

Asparagus, Orzo, Nori Crust

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

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### Opalys White Chocolate Petit Gateau

Okanagan Cherries, Juniper Berry

*Ume Royale*

*Takasago Plum Sake, Mionetto Prosecco Treviso Brut*



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.*