



XIX

DINNER





SHAREABLES

BANG BANG PRAWNS

24

Tempura tiger prawns, smashed avocado, tomato basil relish, seaweed dust, sriracha aioli

GOCHUJANG WINGS

22

Crispy vegetable batons, blue cheese dipping sauce

AHI TUNA TWISTS

28

Spicy Thai noodles, Asian slaw, cilantro aioli

WAGYU HOT DOG SLIDERS

17

Tomato-chorizo jam, fresh jalapeños, pickled red onion, aged cheddar

BACON WRAPPED SCALLOPS

27

Risotto croquettes, dijon mustard cream, cauliflower purée, tomato-bacon jam

LOBSTER & PRAWN TACOS

24

Corn tortilla, avocado, charred pineapple & jalapeno salsa, feta cheese, cilantro, Valentina aioli

BEEF TENDERLOIN TATAKI

24

Thinly sliced aged tenderloin, Ajitsuke tamago, salmon roe, pickled habanero shallot, ponzu sauce, EVOO

CRAB RANGOON DIP

28

Garlic flatbread, spicy Gruyere & mozzarella cream, scallions

WAGYU BEEF GYOZA

26

Scallions, chili oil, ponzu butter sauce

GORGONZOLA MUSSELS

34

Garlic, red onions, leeks, red chili flakes, Gorgonzola, fresh cream, fries, espresso aioli

ABURI-STYLE SALMON SUSHI

25

Pressed & torched salmon sushi, spicy tuna, jalapeños, chili aioli, sesame seeds

KOREAN FRIED CAULIFLOWER “KFC”

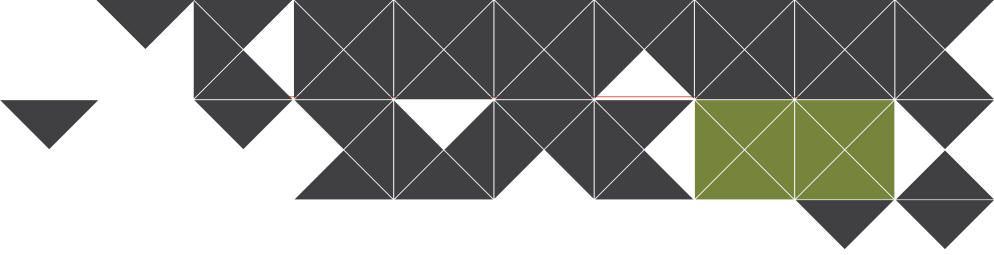
20

Gochujang chili sauce, sesame seeds
Add jasmine rice 5

GINGER BEEF

21

Ginger soy-glazed beef tenderloin, scallions
Add jasmine rice 5



GREENS / BOWLS

CALIFORNIA SAN MATEO 28

Organic greens, fresh BC berries, toasted cashews, feta, honey mustard dressing

Choice of Herb Aioli-Crusted Chicken Breast or Pepper-Crusted Ahi Tuna

MEDITERRANEAN SALAD 30

Romaine, dill, cucumbers, tomatoes, shallots, grilled peppers, feta, kalamata olives, tzatziki, hummus, pita bread

Choice of Herb Aioli-Crusted Chicken Breast or Sautéed Prawns

HARVEST SALAD 32

Smoked Sylvan Star Gouda, roasted root vegetables, Gold Forrest grain farro, honey-citrus dressing, crispy brussel sprouts, roasted yam, pecans

Choice of Herb Aioli-Crusted Chicken Breast or Sautéed Prawns

BAKED FRENCH ONION SOUP 18

French baguette, Gruyere cheese, chives

HANDHELDS

All handhelds are served with coleslaw and hand-cut Kennebec fries or Tuscan greens

ATLANTIC SALMON BLT 26

Prosciutto, Tuscan greens, beef steak tomato, red pepper aioli, open face focaccia

LAMBUGUINI SANDWICH 28

6oz Alberta lamb patty, sesame bun, arugula, bail aioli, pickled onion, brie cheese

GOAT CHEESE CRUSTED CHICKEN CLUB 28

Grilled pepper, sun-dried tomato aioli, romaine lettuce, smoked bacon, sourdough

BEEF DIP “DAUBE DE BOEUF” 28

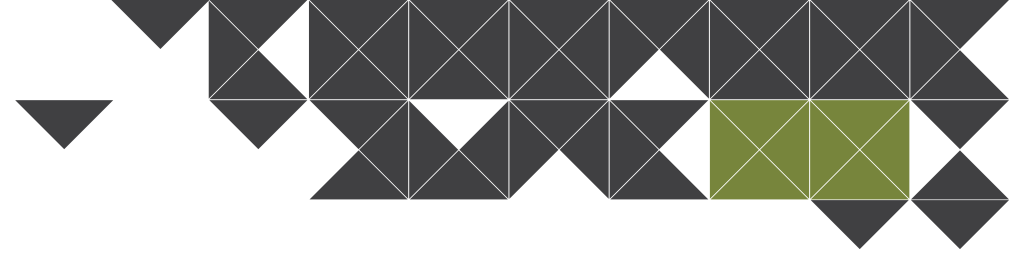
AAA Beef shortribs, cararmelized onion, au jus, fresh baguette

ALBERTA PRIME BURGER 32

Sesame milk bun, shake shake aioli, shredded lettuce, crispy pickle, beefsteak tomato, double smoked bacon, american cheddar

ZABUTON STEAK SANDWICH 36

8oz Denver Steak, smoked tomato-bacon jam, arugula, crispy onion, honey mustard aioli, pickled red onion, fresh baguette



ENTRÉES

LOBSTER RAVIOLI	45
Roasted tomato cream rose sauce, red chili flakes, garlic, red onions, cilantro, spicy Sambuca prawns	
GOAT CHEESE-CRUSTED BEEF TENDERLOIN	68
Sautéed heirloom carrots, fresh corn, mushrooms, baby potatoes, arugula, cherry tomatoes, honey mustard glaze	
WAGYU BEEF RICOTTA GNOCCHI	45
House-made ricotta gnocchi, wagyu beef-tomato ragu, pecorino	
DIJON-CRUSTED PACIFIC HALIBUT	56
Spaghettini, French curry cream, garlic, red onion, cherry tomatoes, French green beans	
AGED PICANHA STEAK	65
Brown butter miso-glazed broccolini, hot honey & sesa-me-crusted tempura squash, veal reduction, fried garlic	
COCONUT ATLANTIC SALMON	48
Filo tiger prawn corquettes, cinnamon barley & farro, broccolini, cauliflower, Thai red curry cream	
TRUFFLE CHICKEN	45
Truffle linguine, roasted mushrooms, crispy prosciutto, soft poached egg, fried sage, Pecorino	
HOISIN-GLAZED BEEF SHORT RIB	60
Seasonal vegetables, jumbo crispy onion rings, Béarnaise sauce	
MOROCCAN LAMB CHOPS	64
Turmeric cream, marinated red peppers, roasted yam potatoes & cauliflower, chimichurri	





XIX

