



4-COURSE PRIX FIXE MENU

\$39 per guest

FIRST COURSE

SMOKED TOMATO SOUP

arancini with red leicester cheese, olive oil and chives

SECOND COURSE

BEET + BUFFALO MOZZARELLA

lightly pickled and roasted beets, poached pear, spiced pecans
belgian endive and raspberry vinaigrette

BC ASPARAGUS TART

lemon sabayon, egg yolk jam, aged balsamic vinegar and hazelnuts

HIRAMASA CRUDO (\$5 supplement)

thinly sliced yellowtail, aji amarillo leche de tigre with cilantro and jalapeno
prosciutto san daniele, compressed apple and celery

QUEBEC FOIE GRAS PARFAIT (\$7 supplement)

toasted house baked brioche, almond crunch, saffron and blood orange marmalade, ruby port gel and candied orange zest

WILD BC ALBACORE TUNA TATAKI

lightly seared and sliced, served on ice with daikon radish, shiso and ponzu pearls

BC OYSTERS FOUR WAYS

fresh shucked oysters with thai salsa, raspberry mignonette
bloody mary + pickled celery, creme fraiche and trout caviar

MAIN COURSE

ALBERTA BEEF TENDERLOIN STEAK 7oz (\$20 supplement)

potato roesti, charred broccolini, maitake mushroom, puffed wild rice
balsamic glazed cipollini onion, port and red wine sauce

YARROW MEADOWS DUCK BREAST

citrus + soya glazed, korean scallion pancake, baby bok choy
lotus chips, pea greens, sesame and soy vinaigrette

HOUSE MADE FUSILLI 'PUTTANESCA'

pomodoro sauce, calabrian chili, capers, kalamata olives, arugula
garlic chips + parsley crumb and grana padano

LINE CAUGHT BC HALIBUT

roasted garlic + lemon crust, local spring vegetable medley, pea puree, almond cream and fresh herbs

MISO MARINATED BC SABLEFISH (\$10 supplement)

shiitake mushrooms, hakurai turnip + warm dashi broth, sesame and chili gai lan, radish sprouts

DESSERT

SIGNATURE HARMONY RIDGE BLACK FOREST GATEAU

dark + white chocolate mousse with flourless chocolate cake, brandied cherries + chantilly cream

FIRST OF THE SEASON RHUBARB

vanilla cheesecake with toasted almond crust, poached rhubarb + fresh strawberries

VALRHONA CHOCOLATE FONDANT

warm centered cake with salted caramel ice cream
chocolate wafer + semi sweet chocolate sauce

SELECTION OF PETIT FOURS

macaron, pate de fruit, handmade chocolate, shortbread + marshmallow