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**ARTISAN GREENS** GF V

Heritage greens, cauliflower, shredded carrots, cucumber, sweetie drop peppers, cucumber ranch, orange vinaigrette

**BABY GEM WEDGE SALAD** GF V

Green chickpeas, feta, crispy potato sticks, mint, tamarind yogurt dressing

**ROASTED SQUASH SALAD** GF V

Arugula, feta, pistachios, pomegranate, chili maple vinaigrette

**ROASTED MUSHROOMS AND SPINACH** GF DF V

Grated egg, red onion, pea shoots, honey mustard vinaigrette

**SHRIMP COCKTAIL** GF

Marie Rose sauce, lemon

**GREEN COCONUT CURRY BC MUSSELS** DF

House made sourdough

**HERB AND CRACKED BLACK PEPPER BEEF** GF

Brandy cream demi, horseradish, mustards

**POMEGRANATE MOLASSES PORK TENDERLOIN** GF DF

Fried curry leaves, pomegranate seeds, pea shoots

**CHICKEN KORMA** GF

Popped wild rice, coriander

**GREEN CHICKPEA RICE** GF DF V

Cumin seeds, green onions, crispy parsnips

**SWEET POTATO LATKE FRITTERS** GF V

Spiced sour cream, chives

**ROASTED BROCCOLI** GF DF V

Tahini, spiced pumpkin seeds

**CHOCOLATE FOUNTAIN, FRESH SEASONAL FRUIT  
CHEF'S SELECTION OF DESSERTS**

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**49.95**

GST included

GF GLUTEN-FRIENDLY DF DAIRY-FRIENDLY V VEGETARIAN

PLEASE NOTE: MENU ITEMS SUBJECT TO CHANGE.