

DINE AROUND DINNER

Let Chef take you on a journey with our unique tasting experience designed for two and served family style, for 65 per person

Parkerhouse Roll V

sake kasu butter, crispy grains

Autumn Squash Bisque GF*/V

sour apple, pink peppercorn crème fraîche, crostini

Crispy Pork Belly GF

roasted cabbage, miso, carrot purée

Chicory Salad GF/V

orange, grapes, st. agur, pecan praline

champagne-mustard dressing

Pan Seared Lingcod GF

corn succotash, bacon, charred peppers + leeks

Fraser Valley Duck Breast GF

foraged mushrooms, autumn fruit mostarda

sage roasted root vegetables, caraway-carrot jus

SWEETS

Selection of our Pastry Chef's Desserts

**ask your server about pairings wine/40 beer/15*