



## THE GREAT ROOM

### 2-Course Dinner

Select any two courses • 49:

**Starter + Entrée or Entrée + Dessert**

#### STARTERS

##### BURRATA

Herb roasted artichokes, caramelized garlic gastrique, BC hazelnuts, thyme and toasted focaccia

##### BABY ROMAINE CAESAR

Whole romaine hearts, herb rye crisps, lemon, parmesan, house caesar dressing

##### APPLE QUINOA SALAD

Honey crispy apple, yam, red quinoa, aged cheddar, frisee, arugula, currant vinaigrette, spiced almonds

##### PRAWN COCKTAILS

5 chilled poached prawns, horseradish cocktail sauce, lemon

##### CHARRED SQUID • additional 4

Marinated Humboldt squid, gochujang charred cabbage, pickled radish, prosciutto crumble, squid ink aioli, peanuts

##### SMOKED TUNA CARPACCIO • additional 5

Confit beets, frisee, pickled shallots, kalamata olives, warm brown butter vinaigrette, crispy potato

##### MUSSELS • additional 5

Lemongrass curry, lime, cilantro, toasted focaccia

*Add Seared Scallops to any dish • 22*

For the table: Rye Sourdough Bread • 6/11 |

House Fries • 7/12 | Olives & Hummus • 16

#### DESSERT

##### APPLE CRUMBLE CAKE

Vanilla bean gelato, salted caramel sauce

##### CHOCOLATE TORTE

Peanut butter mousse, berry jam, candied peanuts, shattered raspberries

##### CRÈME BRÛLÉE CHEESECAKE

Dulce de leche, dark chocolate crèmeux, cocoa nibs, ginger cocoa biscotti

##### LIME TART

Crème Chantilly, mango sorbet, passion fruit gel, toasted coconut

#### ENTRÉES

##### BEEF TENDERLOIN • additional 6

CAB beef tenderloin, potato pave, finger carrots, charred carrot puree, crispy onion rings, garlic confit demi

##### CHICKEN

Roasted chicken supreme, ricotta gnocchi, spiced squash, bacon lardons, herbs, broccolini, pickled squash, brown butter squash espuma

##### SHRIMP 'CARBONARA'

Spot prawns, smoked black cod, spring peas, soft egg, udon noodles, miso butter, crispy garlic, chili, parmesan

##### PORK & SCALLOP • additional 3

Seared scallops, glazed pork belly, smoked pecans, apple umami gastrique, farro, kale, celeriac, compressed apple, celeriac puree

##### STEELHEAD TROUT

Maple mustard glazed steelhead, baby potatoes, goat cheese, dill, beets, black garlic emulsion, frisee, radish, pickled shimeji mushrooms

##### ROASTED CAULIFLOWER

Slow roasted cauliflower, truffle mustard, BC hazelnut, mixed mushroom and porcini risotto, frisee, pickled shallot, parmesan

#### SIGNATURE PLATTERS (not included)

##### SMOKED BEEF SHORTRIB FOR TWO • 99

12 hour smoked beef short rib, Maderia jus, gorgonzola risotto, roasted squash, cippolini onion, arugula and pickled squash salad, parmesan, currant vinaigrette

##### CRAB & SEAFOOD PLATTER FOR TWO • 159

*Pre order twenty-four hours prior*

Whole Dungeness crab, seared scallops, chilled prawn cocktail, basil and preserved lemon risotto, roasted broccolini, beet and feta salad, old bay butter