


THE GREAT ROOM
Easter Menu

Select any two courses • 58: Starter + Entrée **or** Entrée + Dessert
Select any three courses • 75: Starter + 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

CRISPY FISH CAKE • additional 3

Local halibut and ling cod, ginger, dill, shaved fennel, shellfish emulsion

SMOKED TUNA CARPACCIO • additional 5

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

CHARRED SQUID • additional 5

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

*Add Seared Scallops to any dish • 22
For the table: Rye Sourdough Bread • 6/11 |
House Fries • 7/12 | Olives & Hummus • 16*

ENTRÉES

BEEF TENDERLOIN • additional 8

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

DUCK DUO • additional 3

Yarrow meadow duck breast, crispy confit pressé, roasted mustard cabbage, pomme puree, BC hazelnuts, cherry jam, herbs, duck jus

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

DESSERT

APPLE CRUMBLE CAKE

Vanilla bean gelato, salted caramel sauce

CHOCOLATE TORTE

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

CRÈME BRULÉE CHEESECAKE

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

LIME TART

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



Off the table.



Our culinary team crafts seasonal menus highlighting the best of British Columbia, tailored to your needs. In partnership with the Vancouver Aquarium, we feature only sustainably sourced seafood.