THE GREAT ROOM

Holiday Dinner Menu

2-Course • 69 | 3-course • 85

STARTERS

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

BABY GEM CAESAR
Whole romaine hearts, herb rye crisps, lemon, parmesan, house Caesar dressing

CAULIFLOWER
Lemon cauliflower, spiced chickpeas, salsa macha, cashew hummus, pickled shallots, dill

PRAWN COCKTAILS
5 chilled poached prawns, horseradish cocktail sauce, lemon

GRILLED SQUID • additional 3
Humboldt squid, frisee, orange, kalamata olives, nduja vinaigrette, crispy potato

MUSSELS • additional 3
Lemongrass curry, lime, cilantro, toasted focaccia

Add to any dish Seared Scallops • 19 | Garlic Spot Prawns • *25*

ADDITIONS FOR THE TABLE

BURRATA • 24 | 17
Herb roasted artichokes, caramelized garlic gastrique, BC hazelnuts, thyme and toasted Focaccia

HOUSE MADE BREAD • 12 | 7
Rye sourdough, Canadian flour, served with charred leek butter

SIGNATURE PLATTERS (not included)

SMOKED BEEF SHORTRIB FOR TWO • 116
12 hour smoked beef short rib, Maderia braise, gorgonzola risotto, roasted squash, red wine pearl onions, broccolini, arugula and pickled squash, parmesan, currant vinaigrette

CRAB & SEAFOOD PLATTER FOR TWO • 199
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

ENTREES

BEEF TENDERLOIN • additional 10
CAB beef tenderloin, potato pave, finger carrots, charred carrot puree, crispy onion rings, garlic confit demi

CHICKEN
Roasted chicken supreme, baby potatoes, smoked bacon, marinated shimeji mushrooms, broccolini, cheddar truffle espuma

SHRIMP 'CARBONARA' • additional 2
Spot prawns, smoked black cod, spring peas, soft egg, udon noodles, miso cream, crispy garlic, chili, parmesan

PORK & SCALLOP • additional 4
Seared scallops, apple glazed pork belly, beluga lentil, kale, roasted squash, ginger apples, smoked pecans, spiced squash velouté

SMOKED CHINOOK • additional 6
House smoked wild salmon, warm farro, dill, dashi butter, roasted celeriac, charred cabbage, pickled celeriac, nori vinaigrette, furikake

SQUASH & MUSHROOMS
Crispy butternut squash, sherry gel, frisee, pickled squash, roasted mushroom risotto, herbs, truffle porcini, toasted hazelnut, parmesan

ALBACORE TUNA
Seared Moroccan spiced tuna, currant and caper chermoula, lemon cauliflower, crispy chickpeas, cauliflower puree, sherry gel

DESSERT

APPLE CRUMBLE CAKE
Vanilla bean gelato, salted caramel sauce

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

PUMPKIN CRÈME BRULEE CHEESECAKE
Ginger pecan biscotti, candied ginger, vanilla Chantilly, apricot compote

LEMON TART
White chocolate mousse, raspberry sorbet, berry jam, shattered raspberry

Off the table.

OCEAN WISE

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.