



DINNER

STARTERS

WILD MUSHROOM SOUP <small>GFO</small> 🍄🥛	16
parmesan focaccia, forest mushroom, crème fraîche, truffle oil	
HEIRLOOM TOMATOES 🍅	21
stone fruit, pickled shallot, marinated local bocconcini pearls, lovage, elderberry vinaigrette	
NORDIC CARPACCIO 🍷🥛	23
juniper-cured Albertan beef, anchovy emulsion, pickled chestnut mushroom, crispy caper, Grana Padano	
HAIDA GWAII AHI TUNA 🍷🥛	25
Himalayan pink salt-cured, nori emulsion, sesame, pickled seaweed	
PAN-SEARED HOKKAIDO SCALLOPS & CRISPY PROSCIUTTO 🍷🥛🐚	26
B.C. cherry purée, purple cauliflower crema, watermelon radish	

MAINS

WOOD OVEN ROASTED HERITAGE CARROT 🍷🥛	25
orange ricotta, pine nut dill gremolata, carrot purée, wilted brassica greens	
STEAMED SALT SPRING ISLAND MUSSELS <small>GFO</small> 🍷🥛🐚	34
white wine, fennel, dill, toasted focaccia	
PAN ROASTED TOFINO KING SALMON 🍷🥛🐚	38
East Coast shrimp, pickled pearl onion, zucchini, barley pecorino risotto	
WOOD-ROASTED QUÉBEC WILD BOAR 🍷	45
celeriac purée, poached pear, sesame crusted, smoky Dijon smashed fingerling potatoes	
ALBERTA BEEF BURGER <small>GFO</small> 🍷🍄🥛	28
7oz AAA Albertan beef, speck bacon, smoked cheddar, zucchini pickle, lettuce, Japanese steak sauce, garlic aioli, fries	
GRILLED ANGUS ALBERTA BEEF	
10 OZ FLAT IRON 🍷	48
12 OZ NEW YORK STRIPLOIN 🍷	65
in-season harvest vegetables, red wine jus, bone marrow butter, house steak rub	

🍄 = Contains Gluten 🍷 = Contains Dairy 🐚 = Contains Shellfish
🥛 = Contains Eggs 🥛 = Contains Nuts 🌱 = Vegan

Please inform your server of any allergies. While we take every precaution, we cannot guarantee a completely allergen-free environment.

AUTOMATIC 20% GRATUITY FOR PARTIES OF 6 OR MORE

WOOD-FIRED PIZZA

sourdough crust, slow-fermented 24 hours

CAULIFLOWER CRUST 4 | VEGAN CHEESE 3

WILD MUSHROOM 🍄🍄🥛	28
garlic emulsion, wild mushroom, mozzarella, goat cheese, chive	
HEIRLOOM TOMATO 🍅🍄	24
heirloom tomato sauce, cheese curd, basil	
SPICY ALBERTAN PEPPERONI 🍷🍄	28
heirloom tomato sauce, fermented chili, pickled fennel, wild honey	
PROSCIUTTO & FIG 🍷🍄	32
garlic emulsion, prosciutto, fig compote, goat cheese, arugula, chili oil	

SIDES / SHARES

BREAD & BUTTER 🍷🍄	14
sourdough focaccia, lemon flatbread, fermented black garlic herb butter	
TRUFFLE FRIES 🍷	16
pecorino, chives, garlic emulsion	
CHARRED BROCCOLINI 🍷	15
brown butter, black garlic, lemon, dill	
AUTUMN GREEN SALAD 🌱	16
apple, Belgian endive, young cucumber, dandelion greens, hemp seed, basil vinaigrette	
YUZU CAESAR <small>GFO</small> 🍷🥛🍄	17
baby romaine, bacon, focaccia croutons, crispy cauliflower, Grana Padano	
POMMES PURÉE 🍷	12
crème fraîche, crispy leeks	

DESSERT

STRAWBERRY & ELDERFLOWER FOOL 🍷🥛	14
strawberry compote, elderflower, chantilly cream, meringue	
CHOCOLATE TORTE 🍷🥛	16
dark chocolate, mandarin orange compote	
APPLE & RHUBARB CRISP 🍷	16
apple and rhubarb compote, oat crisp, vanilla frozen Skyr, apple powder	