

Starters

In The Summer Time

**Compressed Watermelon Salad with
Grilled Halloumi & Shishito Peppers**

Wild Flower Honey, Nasturtium, Peach

14

Under the Sea

Albacore Tuna Tartare with Chicharron & Cilantro

Thai Basil, Coconut, Galangal, Fermented Chili

16

Kraken

**Tomato Poached Humboldt Squid with
Crispy Chickpeas & Soft Iberico Chorizo**

Black Olive, Fennel, Za'tar

14

#QualicumBeach

**Qualicum Beach Scallop Carpaccio with
Crispy Chicken Skin & Spring Peas**

Lavage, Botanical Gin, Green Apple, Cucumber

17

Green Goddess

Green Pea & Asparagus Soup with Buttermilk Cheese

Cold Press Canola Oil, Lemongrass, Whey

12

Here Comes the Rooster

**Flax Seed Fed Sunny Side Chicken Egg
with Tokyo Turnips**

Turnip Tops, Black Pepper, Radish

13

The Modern Cardini

**Romaine Lettuce with Smoked Mackerel Vinaigrette
& Cured Egg Yolk**

Caper Berry, Sourdough, Grana Padano

12

Entrees

The Churchill Square
12oz Grilled Beef Ribeye
with King Oyster Mushrooms & Russet Potato Nest

Kale, Demi-Glace, Apple Cider Vinegar
45

Duck, Duck, Goose
Brome Lake Duck Breast
with Foie Gras Spätzle, Wild Mushrooms & Duck Gelée

Hearts on Fire, Sea Buckthorn, Green Pea
29

101 Street
12oz Dry Aged Beef Striploin
with Thrice Cooked Fries
Rapini, Prepared Beet Horseradish, Pan Jus
40

Forest Floor
Egg Yolk & Goat Cheese Raviolo
with Wild Mushrooms
Nutritional Yeast Brodo, Cured Egg Yolk, Sweet Pea, Brown Butter
26

The Land of Milk & Honey
Sous Vide Rack of Lamb
with Black Olive Soil & Rehydrated Carrot Pulse
Pearl Barley, Za'tar, Pomegranate
36

The Jasper Ave
6oz Beef Wellington
with Espresso Foam & Fondant Potato
Puff Pastry, Speke, Heirloom Carrots
38

Il Maiale Macchiato
Black Walnut Gnudi
with Caramelized Raisins & Sourdough Crisps
Purple Cabbage, Sage, Hemp Hearts
22

76.2506°N, 100.1140°W
Beet Cured Arctic Char
with Charred Scallion & Cauliflower Cous Cous
Smoked Yogurt, Kombu-Dashi
29

Tasting Menu

Sea Buckthorn

Sourdough

Carrot

Scallop

Shishito Pepper

Morels

Arctic Char

Lamb

Saskatoon Berry

Foie Gras

99

Wine Flight

99

Allow Two Hours to Enjoy Full Tasting Menu
Due to the Unique Nature of Service, We Require
Your Entire Party to Order the Tasting Menu



WE ARE PROUD TO ONLY SERVE
OCEAN WISE CERTIFIED SEAFOOD