

First Course

Appetizer

Soup

Wild BC Salmon Chowder, served with
Kelp & Smoked Sea Salt Scones, made with Maple & Fennel Pollen

Or

Ned's Famous Wild Salmon Tacos, made with Lemon, Honey, Miso, served with Radishes, Sprouts & Japanese Chilies

Vegetarian Option

Heirloom Tomato, Red Beet & Avocado Tacos, served with Maple Miso, Red Radishes & Sprouts

Second Course

Main Course

Wild BC Salmon Beets, made with Apples & Brown Butter Foam

Or

Rosstown Farms Chicken, served with
Composition of Mushrooms, Black Pepper & Truffle Vinaigrette

Or

Little Cedar Falls Steelhead, served with
Parsnips, Pickled Pears, Buttermilk & Horseradish

Vegetarian Option

Composition of Mushrooms, Parsnips, Pickled Pears, Crispy Parsnips Watercress, Black Pepper & Truffle Vinaigrette

Third Course

Dessert

Pecan Cheesecake, served with
Vancouver Island Sea Salt Caramel

Or

Milk Chocolate Cake, served with
Una Gelato, Espresso & Tonka Bean Custard