



LOCAVORE BAR & GRILL
4 COURSE LONG TABLE MENU
\$49

STARTER (select one)

Charred brussel sprouts, parmesan & pancetta crisps, house made sourdough crouton, pickled foraged vegetables, dried tomato aioli

Seared Elk Tataki, teriyaki glazed kabocha squash, black kale gomaе, sesame tuile

2nd COURSE

Crispy apple and pear salad with candied nuts and alpine cheese

ON THE TABLE

Bannock, Dips, pickles and preserves
Roast potatoes and root vegetables
Seasonal vegetable medley

MAIN COURSE (select one)

Roast Pork Loin
with grilled apple and juniper relish. Demiglase, spaetzle

Ling Cod

Macadamia, cashew crusted with celeriac pure, confit sunchokes, caramelized peach

Savoury Tart Tatin

Charred cherry tomatoes, eggplant, peppers, chevre, romano beans, puff pastry

DESSERT

Squash and Apple Strudel
Vanilla ice cream