

THE OBSERVATORY

AT — Grouse Mountain

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FIRST COURSE, CHOICE OF:

SALMON GRAVLAX

*herb crusted salmon, crème fraiche,
bannock bread, northern divine caviar*

o r

BEEF TARTARE

center cut tenderloin, egg yolk confit, crostini

o r

PAN SEARED SCALLOPS

*green pea puree, pancetta crisp,
grenobloise sauce*

o r

BURRATA

*edamame pesto, radicchio, arugula,
herb focaccia, lime jam*

⋮

SECOND COURSE, CHOICE OF:

63 ACRES DRY AGED BEEF TENDERLOIN

*char blue spice rub, parmesan whipped potato,
seasonal vegetables, red wine reduction*

o r

PACIFIC SABLE FISH

*miso mirin marinade, sautéed spinach,
vegetable broth, lemon fennel*

o r

WILD MUSHROOM RAVIOLI

*foraged mushroom ragout, aromatic velouté,
salt spring island goat cheese, grana padano*

⋮

THIRD COURSE, CHOICE OF:

LEMON TARTE

swiss meringue, shortbread, dehydrated citrus

o r

DARK CHOCOLATE MOUSSE

burnt caramel, espresso anglaise, pistachio gâteau

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THREE COURSES \$89

TWO COURSES \$79

TAXES & GRATUITY NOT INCLUDED.