

STARTERS

WEST COAST OYSTERS

GRATED HORSERADISH, OKANAGAN GRAPE MIGNONETTE 3.50 EACH

HAND PICKED BIODYNAMIC GREENS

ROOT VEGETABLES, SELECTION OF DRESSING 13.5/21

ROASTED CARROT AND BEETROOT SALAD

FARMHOUSE CHEVRE, ENDIVE, DIJON VINAIGRETTE 17.5/23

SIDE STRIPE PRAWN AND ALBACORE TUNA TARTARE

RADISH SALAD, FRESH WASABI, PONZU 18.5

CAULIFLOWER SOUP

TOASTED HAZELNUTS, PICKLED SHALLOTS 14.5

DIVER CAUGHT SCALLOPS

RED CABBAGE IN TEXTURES, BACON JAM 7 EACH

LOBSTER GNOCCHI

BUTTER POACHED LOBSTER, POTATO GNOCCHI, THYME EMULSION 21.5

BIODYNAMIC RISOTTO

OCTOPUS 'CHORIZO', FRESH BASIL, SOFFRITTO 18.5

CHRISTMAS 3 COURSE LUNCH 45

FIRST

POTATO AND LEEK SOUP

BLACK TRUFFLE CREME FRAICHE

ROASTED APPLE AND SQUASH SALAD

CASTLE BLUE CHEESE, CRANBERRIES, WALNUT DRESSING

MAIN

RICOTTA AND HERB CANNELLONI

FRASER VALLEY BEET ROOT IN TEXTURES, VERJUS VINAIGRETTE

PAN ROASTED BRANZINO

YUKON GOLD POTATOES RAGOUT, CELERY, CHIVE BUTTER SAUCE

DESSERT

SQUASH CREME CARAMEL, SPICED DOUGHNUT

APPLE COMPOTE, CARAMEL APPLE ICE CREAM

CHOCOLATE TORTE, RASPBERRY POACHED PEARS

PECAN CRUMBLE, RASPBERRY GELATO

MAIN

PACCHERI PASTA

BRAISED BEEF WITH RED WINE, MUSHROOMS, MUSTARD 21.5

LINGUINE

BACON, GRANA PADANO 'CARBONARA' 22.5

GLEN VALLEY SQUASH RAVIOLI

ALMONDS, MASCARPONE, SAGE, BROWN BUTTER EMULSION 23

WILD BC SALMON

ROASTED POTATOES, ZUCCHINI NOODLE, SHALLOT VINAIGRETTE 24.5

NORTHERN LING COD

BUTTER BRAISED, CHORIZO, CHAMPAGNE VINAIGRETTE 24.5

CRISPY HALIBUT CAKE

FRIED EGG, TOMATO CAPER, FINE HERB SAUCE 18.5

FREE RANGE OMELETTE

SMOKED HAM HOCK, MIXED MUSHROOMS, FARMHOUSE CHEDDAR 16.5

AAA BEEF STEAK SANDWICH

GARLIC FOCACCIA, CARAMELIZED ONIONS AND THYME 27.5

OPEN FACE SMOKED CHICKEN SANDWICH

PURPLE CABBAGE SLAW, ZUCCHINI PICKLES 18.5

WEST BURGER

SESAME SEED BRIOCHE BUN, HOUSE SMOKED BACON, FARMHOUSE AGED CHEDDAR, TRUFFLE AIOLI, WEST FRIES 18.5

FOR THE TABLE

ROASTED MUSHROOMS 11 WEST FRIES 9.5

SAUTEED AUTUMN VEGETABLES WITH BASIL 11

SATURDAY + SUNDAY BRUNCH

EGGS BENEDICT

CRISPY CONFIT PORK, POACHED EGGS, ENGLISH MUFFINS, HOLLANDAISE 16.5

SMOKED SALMON BENEDICT

POACHED EGGS, ENGLISH MUFFINS, HOLLANDAISE 17

SPINACH AND MUSHROOM BENEDICT

POACHED EGGS, ENGLISH MUFFINS, HOLLANDAISE 17

SMOKED BEEF BRISKET HASH

FINGERLING POTATOES, PEAS, CORN, POACHED EGGS, FOCACCIA 17

MUSHROOMS + EGGS

ORGANIC MUSHROOMS, FRIED EGGS, BRIOCHE, MADEIRA JUS 14.5

WEST VANILLA WAFFLE

FRASER VALLEY BLUEBERRY COMPOTE, ORANGE CHEVRE, MAPLE SYRUP 15.5

ACCOMPANIMENTS

SEASONAL FRUITS 6

CRISPY PORK BELLY 8

FINGERLING HASHBROWNS 8

NON-ALCOHOLIC

RASPBERRY + YUZU, CITRUS, FRESH PRESSED APPLE (TART) 6

PEAR + GINGER, CINNAMON, FRESH PRESSED APPLE (TART) 6

OCEAN WISE MEMBER OCEAN-FRIENDLY SEAFOOD CHOICES

RECOMMENDED BY THE VANCOUVER AQUARIUM

LIBATIONS

ELDERFLOWER COCKTAIL

ELDERFLOWER, VODKA, LEMON + SPARKLING WINE 9.5

MIMOSA

GRAND MARNIER, FRESH ORANGE OR GRAPEFRUIT JUICE + SPARKLING WINE 9.5

BLOODY CAESAR

VODKA, CLAMATO INFUSED WITH FRESH HORSERADISH, CARROT + CELERY 8

LINGERIE & LACE

BOMBAY SAPPHIRE GIN, ELDERFLOWER
RASPBERRY, LEMON JUICE + SODA 12

GRAPEFRUIT BOULEVARDIER

GRAPEFRUIT PEEL, BULLEIT BOURBON, APEROL + PUNT E MES 12

WEST 75

SPARKLING WINE, CALVADOS, BOMBAY SAPPHIRE, RICARD PASTIS + FRESH
LEMON 15

PAPA DOBLE

HAVANA 3YR ANEJO RUM, MARASCHINO LIQUEUR
FRESH LIME + FRESH GRAPEFRUIT 11

FALLEN ANGEL

FAMOUS GROUSE SCOTCH, OLD FASHIONED BITTERS
FRESH LEMON + FALERNUM (LIME ZEST, ALMOND, CLOVE, GINGER) 12

INSPIRED BY BRITISH COLUMBIA'S FINEST ORGANIC, SPECIALTY AND HEIRLOOM SUPPLIERS

EXECUTIVE CHEF QUANG DANG
PASTRY CHEF RHONDA VIANI

RESTAURANT DIRECTOR + WINE DIRECTOR OWEN KNOWLTON
RESTAURANT MANAGER GIOVANNI GIARDINO