

In Room Dining

LUNCH

LUNCH AVAILABLE 11:00 AM - 4:00 PM

PLEASE CONTACT ROOM SERVICE USING THE ROOM SERVICE BUTTON

Daily Soup | 14

chef's daily soup using seasonally inspired ingredients

Caesar Salad small | 8 large | 16

artisan romaine hearts, creamy anchovy dressing, smoked bacon lardons, butter torn croutons, Parmesan cheese

add chicken | 10 *add prawns* | 10

Superfood Salad small | 9 large | 18

cauliflower, broccoli, kale, grape tomato, carrot, toasted almonds, dried cranberry, toasted sunflower seeds, creamy hemp dressing

add chicken | 10 *add prawns* | 10

Roasted Root Vegetables & Quinoa | 19

slow roasted root vegetables, sautéed quinoa, fresh spinach, cashew "cheese"

Western Canadian Burger | 20

Canadian ground chuck beef, local applewood smoked cheddar, sundried tomato ketchup, lettuce, tomato, Dijon aioli, dill pickle

served with choice of soup, house salad, or fries | *sub truffle fries* | 5

Spicy Local Chicken Burger | 20

chipotle aioli, fresh spinach, tomato, grilled jalapeño

served with choice of soup, house salad, or fries | *sub truffle fries* | 5

Chicken Pot Pie | 20

local chicken breast, leeks, mushrooms in creamy béchamel, sea salt puff pastry top, served with side house salad

In Room Dining

LUNCH CONTINUED

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TO SHARE

Truffle Fries | 15  

hand cut Kennebec potatoes tossed with grated Parmesan, green onions, white truffle oil, served with roasted garlic aioli

Cheese Board | 22

a selection of artisan cheese, house-made preserves, pickled vegetables, fresh fruit and crostini

Charcuterie Plate | 30

a selection of artisan cured meats and cheeses, mustard, house-made preserves, pickled vegetables and crostini

DESSERTS

Apple Strudel | 16 

vanilla bean ice cream, fresh berries, Chantilly cream

Yuzu Vegan Tart | 17   

vegan yuzu raw chocolate, raspberry sorbet, textures of berries

House-Made Sorbets | 3 PER SCOOP  

served with fresh fruit and berries

 HEALTHY LIFESTYLE CHOICE

 VEGAN  GLUTEN FREE  NUT FREE

In Room Dining

DINNER

DINNER AVAILABLE 4:00 PM - 10:00 PM

PLEASE CONTACT ROOM SERVICE USING THE ROOM SERVICE BUTTON

FIRST COURSE

Charcuterie Plate | 30

a selection of artisan cured meats and cheeses, mustard, house-made preserves, pickled vegetables and crostini

Seasonally Inspired Soup | 14

chef's daily soup using seasonally inspired ingredients

Caesar Salad small | 8 large | 16

artisan romaine hearts, creamy anchovy dressing, smoked bacon lardons, buttered torn croutons, Parmesan cheese

Shaved Root Vegetable Salad small | 8 large | 16

heritage green leaves, mixture of fresh shaved root vegetables, pickled herbs, pecan dressing

Smoked Salmon & Beets | 19

slow smoked West Coast Salmon, textures of beets, dill, local goat's cheese whip, lemon

Risotto small | 12 large | 24

daily hand-crafted chef inspired risotto

Braised Beef | 18

leek fondue, crispy potatoes, pickled onions

MAIN COURSE

Kashmiri Chili Carrot | 33

braised carrot, greens, textures of onion, almonds, lemon & mint "aioli"

Crown of Broccoli | 35

sumac roasted broccoli, steward curried chickpea, greens, spicy pickled onions, toasted cashews

Neck of Butternut Squash | 37

honey carrot purée, braised kale, roast potato, burnt rosemary demi glace

Farm Crest Chicken & Mushrooms | 38

confit garlic local chicken breast, pepper and thyme braised mushrooms, wilted greens, truffle potato gratin



HEALTHY LIFESTYLE CHOICE



VEGAN



GLUTEN FREE



NUT FREE

In Room Dining

DINNER CONTINUED

DINNER AVAILABLE 4:00 PM - 10:00 PM

PLEASE CONTACT ROOM SERVICE USING THE ROOM SERVICE BUTTON

Duck Breast | 39  

crispy sunchokes, squash purée, sweet & sour cherry gastrique

Bouillabaisse | 40  

slow cooked B.C. Rockfish, prawns, mussels, leeks, greens, potatoes, tomato and white wine broth, Rouille, olive oil bread crumbs

Rack of Lamb | 46 

honey carrot purée, braised kale, roast potato, burnt rosemary demi glace

Beef Tenderloin | 48  

6 oz. sous vide Western Canadian beef, harvest mash, carrots and sautéed kale, red wine demi-glace

add blue cheese crust | 4

add local goat cheese crust | 4

add crispy onions | 4

Indulge yourself by adding the following items to your dish:

Confit Canadian Lobster Tail with Garlic Drawn Butter | 20

White Wine & Garlic Prawns | 11

Local Chicken Breast | 10

Roasted Mushrooms | 10

Local Goat Cheese | 4

Red Wine Demi-Glace | 4

DESSERT

Canadian Maple Custard | 17

sea salt sugar cookie, maple gnash, orange spice sponge

Salted Caramel Mousse & Hazelnut Brownie | 17 

textures of popcorn, caramelized white chocolate

Pumpkin & Chai Bar | 17  

chocolate mousse, candied ginger

Fig & Apple Cake | 17 

cranberry gel, apple butter, Earl Grey mousse, crispy apples, cinnamon cream

Yuzu Vegan Tart | 17   

vegan yuzu raw chocolate, raspberry sorbet, textures of berries

Cheese Board | 22

artisan cheese, house-made pickles vegetables & preserves, crostini

House-made Sorbets | 3 PER SCOOP

served with fresh berries