



# PEAKFINE RESTAURANT

## IN-ROOM DINING DINNER MENU

### FIRST COURSE

**Daily Soup** | 14

*A Chef-inspired soup*

**Smoked Duck**  | 20

*Maple smoked duck breast, hazelnut, peach butter, petite leaves, cherry vinaigrette*

**Crab Salad**  | 20

*Butter poached crab, fresh peas, chili-roasted corn, sumac & avocado aioli, lemon*

**Risotto** | half 14 full 28

*A Chef-crafted risotto*

**Caesar Salad** | half 9 full 18

*Romaine lettuce, bacon pangrattato, classic dressing, parmesan cheese*

**Strawberry & Apple**    | 19

*Textures of strawberries & apples, watercress, radish, basil vinaigrette*

**Kale & Seeds**    | half 9 full 18

*Shredded BC kale, fresh & crispy carrots, medley of roasted seeds, chia citrus dressing*

**Beet & Melon**   | 18

*Roasted beets, local goat feta, gin compressed melon, lemon*

**Charcuterie** | 32

*Degustation of local artisan cured meats & cheeses with housemade accompaniments*



HEALTHY OPTION



GLUTEN FREE



VEGAN



DAIRY FREE

## MAIN COURSE

### West Coast Tuna Niçoise 🌱🍱 | 38

*Lobster chili seared albacore tuna, soba noodles, miso egg, beans, tomato, green onions*

### Chinook Salmon 🌱🍱 | 44

*Yuzu poached salmon, fennel & citrus salad, pea puree, Canadian wild rice, dill, orange*

### Beef Tenderloin 🌱 | 51

*Fondant potato, carrot puree, broccolini, demi-glace  
Goat cheese crust 4 | Blue cheese crust 4  
Crispy onions 4 | Butter poached crab 15*

### Steak & Tomato 🌱🍱 | 55

*Bone-in Manhattan cut striploin, charred heirloom tomato, tomato jam, green leaves & goat cheese, salsa verde*

### Farm Crest Chicken | 42

*Black garlic chicken supreme watercress velouté, carrot, baby corn*

### Lobster Orecchiette Pasta | 42

*Confit Atlantic lobster, garlic, crushed chili tomatoes, basil, lemon ricotta*

### Tandoori Cauliflower 🌱🍱🍱 | 38

*Coconut tandoori cauliflower, eggplant & beluga lentils, shaved onion & cilantro*

### Eggplant Cutlet 🌱🍱🍱 | 34

*Cauliflower puree, sweet date chutney, arugula & carrot salad*

### Teriyaki Tofu 🍱🍱 | 35

*Bok choy & kale crunch stir-fry, puffed rice chips, sweet quinoa*

## ADD ONS

Sautéed Pacific Mushrooms | 9

Garlic Prawns | 15

Teriyaki Tofu | 15

Confit Lobster | 25

Butter Poached Crab | 15

Red Wine Demi-glace | 4

## DESSERT

### Apricot & Chocolate | 17

*Chocolate mousse, textures of chocolate & apricot,  
apricot sorbet*

### Pistachio Lemon & Raspberry Cheesecake | 17

*Pistachio sponge, lemon cake, raspberry gel,  
almond crumble, pistachio ice cream*

### Chocolate Strawberry Cake | 17

*Chocolate cake, strawberry chocolate,  
praliné glaçage, strawberry gel*

### Tropical Fruit Mousse | 17

*Malibu mousse, coconut dacquoise, pineapple crunch,  
passion fruit gel, mango cream, white chocolate crumble*

### Housemade Sorbets | 3 per scoop

*Served with fresh fruit & berries*

### Cheese | 23

*Degustation of local artisan cheeses  
with housemade accompaniments*



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VEGAN