



## Appetizers

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freshly-baked rosemary and sea salt focaccia, really good EVOO and 18 year old balsamico	9
caesar salad, confit garlic, roasted tomato, grana padano, crostini	16
cauliflower salad, red leaf lettuce, buttermilk dressing, poppy seed, pangrattato	14
foie gras brulée, spiced mission figs, port gelée, pear purée, pistachio, brioche	20
camembert stuffed meatballs, zucchini noodles, confit garlic tomato sauce, pesto	16
spicy chili prawns with pickled avocado, shimeji mushrooms and daikon	20
phyllo wrapped baked brie, buttery brioche, honey, poached pear, walnuts	19
sundried tomato & toasted fennel pork terrine, house pickles, gherkins, dijon, baguette	18

## Mains

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mint & pea risotto, grana padano, extra virgin picual olive oil	26
spice brined pork chop, truffled spaetzle, leek, parsnip, blueberry-pork sauce	34
duck breast, warm chickpea and apricot salad, asian greens, beet purée, fennel jus	37
hand-rolled potato gnocchi, mary's garden end of summer squash, confit shallot, grana padan	32
pan roasted halibut, red pepper coulis, mediterranean veg, roasted potato	50
beef tenderloin, phyllo wrapped mashed potato, wild mushroom demi-glaçe, café de paris	50
maple ridge chicken suprême, mary's garden fall squash, corn succotash, sauce aurora	34



## After Dinner Delights

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vanilla panna cotta, almond frangipane, raspberry gelée, fresh berries	12
profiteroles, house-made vanilla gelato, chocolate ganache	12
tiramisu, marscapone chantilly, chocolate-espresso ganache	12
vegan dark chocolate mousse, almond milk & praline caramel, local berries	12
cheese plate, fresh and preserved fruit, semiahmoo apiaries honey	12

## After Dinner Drinks

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taylor fladgate: douro, portugal, 10 year	10
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chateau dereszla tokaji: hungary, 5 puttonyos	10
chateau d'armajan sauternes: bordeaux, france, 2016	15
limoncello: crafted in house	10
spanish coffee: kahlua, brandy, topped with steamed milk	12
blueberry tea: grand marnier, amaretto, tea, orange peel	12
coffee : espresso, decaf, regular	3
tea : chamomile, mint, earl grey, jasmine, tropical green, orange pekoe	4



## White Wines

rosé: menegotti bardolino, chiarretto, veneto, italy 2019	10/40
rosé: joiefarm, okanagan valley, 2020	10/40
champagne: taittinger cuvée prestige, france mv	20/100
champagne: billecourt-salmon brut rose, france mv	200
champagne: dom pérignon, france 2012	420
pinot grigio: lastella 'vivace,' okanagan valley, bc 2021	10/40
sauvignon blanc: little engine "silver" okanagan valley, bc 2021	15/65
gewürztraminer+: joiefarm 'a noble blend,' okanagan valley, bc 2021	10/40
vinho verde: escolha quinta daa lixa, portugal 2021	10/40
viognier+: french door estate 'lys,' okanagan valley, bc 2020	10/40
rousanne+: le vieux pin 'cuvée dorée,' okanagan valley, bc 2019	20/80
chardonnay: william fèvre 'champs royaux,' chablis, france 2029	20/80
chardonnay: little engine 'gold,' okanagan valley, bc 2018	25/100
chardonnay: grgich hills, rutherford, usa 2018	30/130
riesling: trimbach, alsace, france 2019	15/65
chenin blanc: bellingham, south africa 2019	15/65
moscato d'osoyoos: lastella, okanagan valley, bc 2021 500mL	30
semillon+: château olivier, pessac-léognan grand cru classé, bordeaux, france 2018	150



## Red Wines

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pinot noir: meyer family estate, okanagan valley, bc 2019	10/40
pinot meunier: joiefarm, naramata bench, okanagan valley, bc 2020	15/65
pinot noir: philippe gavignet vieilles vignes, nuits-saint georges, bourgogne, france 2019	160
pinot noir: felton road "bannocknburn," central otago, new zealand 2019	150
pinot noir: jean-marie fourrier, bourgogne, france 2019	180
corvina+: menegotti, bardolino, veneto, italy 2019	15/65
corvina+: cesari, amarone della valpolicella classico, veneto, italy, 2011	250
syrah: le vieux pin "cuvée classique," okanagan valley 2019	90
merlot+: little engine, "union," okanagan valley, bc 2020	20/80
cabernet sauvignon: hess northcoast, california, usa 2018	15/65
cabernet sauvignon: freemark abbey, stag's leap district, napa valley 2017	40/140
cabernet sauvignon: grgich hills, rutherford, napa valley 2017	180
cabernet sauvignon: doubleback, walla walla valley, usa 2017	300



## Beer

camp lager: camp beer co, langley, bc	8
mile marker foggy pale ale: camp beer co, langley, bc	8
anorak india pale ale: camp beer co, langley, bc	8
rainshine grapefruit ale: dageraad, bunaby, bc	8
paradise citrus pale ale : camp beer co, langley, bc	8
the forager sour: camp beer co, langley, bc	8
peach campside ale: camp beer co, langley, bc	8

## Cocktails

purple paloma: peaflower infused tequila, grapefruit jarritos	12
tap manhattan: rittenhouse rye, sweet vermouth, cherry bitters	14
aperol spritz: 3-2-1 classic	12
cognac 75: lemon, cava, hennessey of your choice: VS, VSOP, XO	12 / 20 / 40
tap caesar: stoli, walters caesar mix, horseradish, spices	14
pineapple palm tree daiquiri: stiggs pineapple rum, havana club añejo, lime	14
negroni: tanqueray, cinzano, campari	12
fall jacket: spiced johnny walker black, licor 43, orange bitters, egg white	15
tap old fashioned: elijah craig bourbon, orange bitters	15
tom blackthorn: hayman's sloe gin, lemon, soda	12
corpse reviver #2: tanqueray, cointreau, lillet, lemon, absinthe mist	14
classic martinis are of course made the way you like them: gin or vodka	14-18