



Wildflower

APPETIZERS

- West Coast Seafood Chowder 18**
salmon, shrimp, clams
and scallops in a rich herb cream
- Chicken Fried Oyster Mushrooms 15**
spruce tip aioli
- Half Dozen Oysters 22**
Chef's market selection
marinated cucumber and apple mignonette,
fresh horseradish
- Farmer's Garden Salad 16**
selection of produce with quinoa soil,
rooftop garden herb vinaigrette, pickled egg
- BC Heirloom Tomato and Okanagan Peach Salad 18**
feta cheese, mint, aged balsamic, olive oil

- Yarrow Meadows Duck Confit "Poutine" 20**
sweet potato lumberjack fries,
Golden Ears cheese curds, duck fat béarnaise, fresh herbs
- Seared Foie Gras 35**
pickled Okanagan cherries,
spiced citrus purée, house-made brioche
- Scallops 26**
pork belly, pumpkin purée, saké pickled apple,
fried pumpkin seed gremolata
- Bitter Greens 18**
roasted garlic dressing, crispy prosciutto, toasted brioche,
white anchovies, Charmesan cheese
- Beef Tartare 24**
roasted bone marrow, celery root remoulade,
fried leeks, celery root crisps

ENTRÉES

- Rack of Lamb 44**
sunflower seed pesto, grilled kale,
roasted and glazed root vegetables,
Madeira jus
- Halibut 49**
spinach, BC mushrooms,
white bean purée,
watercress, chimichurri
- Chicken Breast 36**
herb roasted potatoes, roasted acorn squash,
Broccolini, sautéed mushrooms,
Madeira jus
- Yarrow Meadows Duck 42**
beeswax aged breast, beet and ginger purée,
baby carrots, Brussels sprouts, spinach, Madeira jus
- Wild and Tame BC Mushroom Bolognese 28**
sautéed lobster mushroom,
pickled chanterelle, chive salad,
Charmesan cheese
- Wild BC Ling Cod 36**
preserved lemon and tarragon crusted,
smoked mussels and fingerling potato ragu, grilled scallions,
oven dried tomato, chilli leek oil

- Pork Chop 36**
Brussels sprouts, baby carrots, green beans,
potato rösti, pickled cherry jus
- Lois Lake Confit Steelhead 42**
Berezan shrimp, charred corn purée, green beans,
cauliflower, raisins, capers, pine nut beurre noisette
- Potato Gnocchi 36**
lamb sugo, bell peppers, Charmesan cheese
- Jerusalem Artichoke Risotto 34**
confit squash, pickled fennel
- BC Mushroom 28**
mushroom and cashew nut pâté,
beluga lentils, pickled mushrooms,
wilted kale, spruce infused king oyster mushrooms,
grilled green onions
- Harvest Vegetable Plate 27**
grilled seasonal vegetables, rooftop honey and
herb glazed tempeh, marinated pulses, sprouted quinoa,
pickled tomatoes, garlic scape and spinach purée

STEAKS

our selection of steaks are all served with
lumberjack fries, grilled Broccolini, chipolini onions, mustard aioli, peppercorn jus

- Dry Age Alberta Beef Ribeye**
cut to your specifications
10/ounce, minimum 8oz
- 6oz Beef Tenderloin 46**
Canadian AAA
- 14oz Ribeye 58**
Canadian AAA

- 6oz Brant Lake Wagyu Striploin 64**
- 7oz Bison Flat Iron Steak 43**
Canadian Rangeland
- 10oz Striploin 48**
Canadian AAA

ADDITIONS

- Jumbo Prawns 15**
Seared Foie Gras 30
Butter Poached Half Lobster Tail 30
Butter Poached Full Lobster Tail 50