

SeaGrille



First

- Roasted Squash Soup** 12
with gruyère cheese & white truffle honey
- Apple, Stilton & Arugula Salad** 12
tossed in a pancetta sherry vinaigrette with roasted walnuts
- Heirloom Tomato Salad** 14
salt & peppered cherry tomatoes tossed in truffle oil,
with rosemary syrup, roasted garlic, parmesan crisps
- Ashened Brie and Beet Salad** 14
red and golden beets, with local spinach and organic greens
tossed in port syrup & fresh thyme and served with local ashened brie
- Watercress Soup** 12
purée of fresh local watercress with smoked black cod
- Pacific Spot Prawn Salad** 14
warm wilted spinach with pan seared spot prawns, garlic & lemon vinaigrette
- Prosciutto & Melon** 12
shaved prosciutto ham and rosemary infused honeydew melon with marsala reduction
- Dungeness Crab Cake** 18
fresh dungeness crab with green onion & roasted peppers
in a tandoori lemongrass cream

Second

- Zucchini Thermador** 22
grilled zucchini stuffed with shallots, fresh herbs & roasted garlic
topped with seasoned panko and gruyère cheese
- Butter Poached Scallops** 38
butter poached scallops on white truffle custard with cous cous
served with grilled asparagus & saffron lemon cream
- Roasted Ling Cod** 25
with braised rainbow chard, black truffle butter & local blue cheese
on pan fried fingerling potatoes
- Queen Charlotte Halibut** 28
pancetta studded fresh halibut on sweet potato flan
with cane sugar, fresh basil & roasted peppers
- Wild Pacific Salmon** 27
horseradish crusted and scented with local wildflower honey & white truffles
served on white bean cassoulet with watercress
- Pan Fried Arctic Char** 30
in a sherry & caper butter, with savoy cabbage & oven roasted heirloom tomatoes
served on baby new potatoes
- Aleutian Islands Sablefish** 32
line caught sablefish on fava beans
with braised fennel & lemon beurre blanc
- Seared Tuna** 29
line caught albacore tuna with fresh lemon, served on sticky rice
with chinese snake beans, sesame seeds & ponzu glaze
- Roasted Cornish Game Hen** 28
free range Bradner Farms game hen glazed in SeaCider "Pommeau" apple cider reduction
on yam potato pavé with crispy sage
- Peppered Venison Loin** 39
on spätzle with local port reduction, golden raisins, & braised greens
- Beef Tenderloin** 36
AAA Alberta beef tenderloin with seasonal mushroom ragoût and truffled crushed potato
- Rack of Lamb** 39
hazelnut crusted on butter mashed yukon gold potatoes
with local oven dried tomato & goat cheese fondant