

SIMPLY RAW

Tuna Tartare
Spicy Radish
Ginger Dressing

Arctic Char Sashimi
Golden Garlic
Lemon and Soy

Beef Carpaccio Pizza
B.C. Pine Mushroom
Arugula, Parmesan

Oysters on the Half Shell
Mignonette

SOUP & SALAD

Savory Island
Clam Chowder
Smoked Bacon, Thyme

Butternut Squash Soup
Mushrooms, Chives

Warm Asparagus Salad
Truffle Vinaigrette
Hollandaise

Steamed Shrimp Salad
Tender Greens, Avocado
Champagne Dressing

Roasted Beets
Goat Cheese
Crystallized Wasabi

Market Apples and Pears
Danish Blue Cheese
Frisee & Candied Pecans

APPETIZERS

Seared Scallops
Caramelized Cauliflower
Caper - Raisin Emulsion

“Black Pepper” Crab Fritter
Asian Pear, Endive

Crispy Calamari
Pea Shoots, Chili Dip

Black Truffle
Fontina Cheese
Pizza

Tomato, Basil
Mozzarella
Pizza

Potato Gnocchi
Tomato Sauce, Basil
Parmesan



BY JEAN-GEORGES

EXECUTIVE CHEF – David Foot

HOME MADE SODAS

5

Herbal Root Soda

Passion Chili Soda

Cherry Yuzu Soda

Fresh Ginger Ale

Jasmine Lemonade

FISH

Red Snapper
Nut and Seed Crust
Sweet and Sour Broth

Slowly Cooked Arctic Char
Mashed Potatoes
Brussel Sprouts
Truffle Vinaigrette

Pacific Halibut
Sautéed Spinach
Sweet Garlic Lemon Broth

Grilled Tuna Burger
Miso Mayonnaise
Shiso

MEAT

Parmesan Crusted
Organic Chicken
Salsify, Lemon Sauce

Soy Glazed Short Ribs
Apple - Jalapeno Puree
Rosemary Crumbs

Seared British Columbia
Hanger Steak
Gingered Mushrooms
Soy - Caramel Sauce

Grilled "Market" Burger
Russian Dressing
Onion Rings

Grilled Chicken Sandwich
Chipotle Mayonnaise
Pickles and Tomato

DESSERT

Chocolate Pudding
Softly Whipped Cream
Crystallized Violets

Green Apple Crisp
Cinnamon Ice Cream

Ice Creams and Sorbet

SIDES

5

Truffle
Mashed Potatoes

French Fries

Grilled Broccoli Rabe
Parmesan, Lemon and Olive Oil

Roasted Mushrooms
Garlic, Jalapeño

TASTE OF AUTUMN

TWO PLATES and DESSERT 29