

Discovery Room Gastronomic Dinner 2022

March 24th & 25th, 2022

“Coddled Egg”

northern divine caviar
pomme soufflés
sour cream chive foam, salt cured duck yolk
served in a bird's nest

NV Nichol Vineyards Blanc de Noir, BC

“Octopuses’ Garden”

seared scallop, grilled baby octopus, dry cured chorizo
flowers, italian parsley, scallop honeycomb tuile

2021 Synchronesh Riesling, BC

“Shrimp & Grits”

side stripe shrimp ceviche & masa harina fried calamari
roasted garlic & pickled beet crema
avocado cilantro lime crema
pickled baby peppers, micro cilantro, tapioca chips

2018 Lock & Worth Semillon, BC

“Fish & Chips”

brandade de morue
crispy potato cylinder
caper, parsley & anchovy aioli
malt vinegar powder

2019 Unsworth ‘Allegro’, VI

“One Night in Bangkok”

thai basil, lemongrass, ginger & kaffir lime sorbet

“Suffering Succotash”

roasted rack of rabbit & stuffed rabbit saddle
carrot emulsion, lupin beans, charred corn succotash

2019 Desert Hills ‘Helena’ Rose, BC

“Duck Duck Goose”

duck foie gras torchon & seared duck breast
goose rilette croquette
sour cherry powder

2019 Anthony Buchanan Pinot Noir, BC

“Tongue in Cheek”

beef cheeks and tongue
sweetbreads
smoked pickled shimeji mushrooms
salsa verde

2017 Roche ‘Château’, BC

“Cheese Plate”

pistachio crusted goat cheese mousse
truffle honey, pomegranate
stilton walnut coral tuille
strawberry, white balsamic, black pepper pate de fruit
2017 Trie Emily ‘Vin de Curé’ Botrytis Pinot Gris, BC

~ \$149 plus tax per person ~