

Scholar's Dining Room Tasting Menu

\$65 + tax

Yellowfin Tuna Carpaccio

*with Northern Divine Caviar, Pickled
Radish, Compressed Rhubarb, Chives
and Chervil*

Burrata

*with Baby Beets, Raspberry Gastrique,
Balsamic Pearls and Pistachio Oil*

Pan Seared Hokkaido Scallop

*with 'Peas and Carrots: Sweet Pea
Ravioli, Carrotjuice Reduction and
Crispy Leeks*

Grilled Wild Boar Tenderloin (Pork Cheek)

*with Yukon Gold Potato Gratin,
Buttered Spinach and Black Truffle Jus*

Pan Roasted Duck Magret

*with Kabocha Squash Flan, Cipolli
Onion Tart Tarin, SPiced Pears and
Hazelnut Oil Powder*

Croquettes de Pollo

Smoked Rosssdown Chicken Croquettes

DESSERT

Baked Alaska

*Vanilla Bean Ice Cream and Chocolate
Sponge Cake*



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Fun Facts!

Perigord truffles are wild fungus that is found in France and are extremely expensive \$2000 per kilogram. They grow at the base of oak trees and dogs are used to find them as they can smell them underground.

Northern Divine is a sturgeon farm on the Sunshine coast of B.C. which raises OceanWise sturgeon in a sustainable fashion

Scallops can actually swim by rapidly clapping their shells together. They aren't fast, but they can propel themselves through the water!

The duck magrets for this menu come from Quebec and are large duck breasts.

Burrata originated in southern Italy and was originally a clever way to use leftover mozzarella curds.

All of the pork we source is from Johnston Ranches in the Fraser Valley, they raise natural pork in humane conditions without the use of growth hormones and antibiotics.

