

IN ROOM DINING

DECEMBER 31

Available from 5:00pm to 10:00pm

3-course, \$90 per person

APPETIZER

WILD FOREST MUSHROOM & TRUFFLE SOUP (V/GF)

wild rice, puffed grains, whipped parmesan cream

SNOW CRAB SALAD (GF)

caramelized grapefruit, fennel, frisée, cucumber, citrus ginger vinaigrette

ENTRÉE

DUO OF CANADIAN BEEF

seared tenderloin, short rib bread pudding, sweet pepper relish, glazed winter vegetables, port wine jus

MISO GLAZED SABLEFISH (GF)

puffed rice crust, braised sui choi, edamame succotash, ponzu dashi broth

DESSERT

WHITE CHOCOLATE & BLACK CURRANT VERRINE

white chocolate champagne mousse, black currant curd, black currant compote, chocolate shortbread crumble

SOMMELIER SELECTION

SPARKLING

MOËT & CHANDON,

Brut Imperial, Epernay, Champagne, France 190

DOM PÉRIGNON,

Brut Rosé, Epernay, Champagne, France 999

POMMERY, REIMS, ROSÉ, BRUT, NV 200

WHITES

CHARDONNAY, FOOL'S MATE, CHECKMATE,

Oliver, BC, 2019 210

SAUVIGNON BLANC, LOVEBLOCK,

Marlborough, New Zealand, 2021 129

CHARDONNAY, PULIGNY-MONTRACHET,

Jean-Claude Ramonet, Burgundy 2020 345

REDS

PINOT NOIR, SIMES VINEYARD, MARTIN'S LANE,

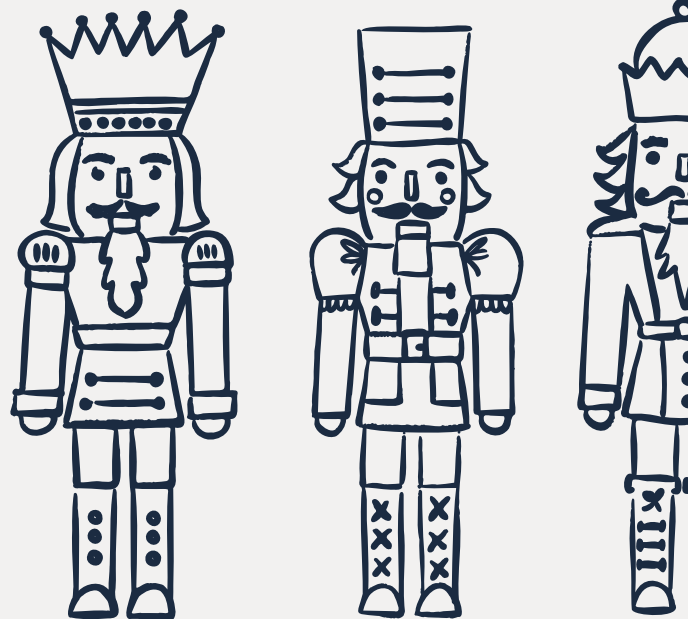
Okanagan Valley, BC, 2018 225

SANGIOVESE/CABERNET, TIGNANELLO,

Antinori, Tuscany, 2019 449

CABERNET FRANC/MERLOT, SUGARLOAF MOUNTAIN, BEVAN CELLARS,

Napa Valley, California 2018 740



(V) - Vegetarian

(VE) - Vegan

(VE*) - Vegan With Modifications

(P) - Contains Pork

(N) - Contains Nuts

(GF) - Gluten Friendly

TO ORDER ITEMS FROM THIS MENU, DIAL 5571

Please note that a \$6.00 hotel delivery charge, applicable taxes and an 18% gratuity will be added to your bill automatically.

Proudly serving locally sourced artisan ingredients & sustainably certified seafood, teas and coffee.