

Scholar's Dining Room
Salute to Hospitality!

\$55 + tax

TASTING MENU

Summer Gazpacho Sphere

Venturi Shulze Balsamic Vinaigrette

Charred Tomato

Burrata, Pomegranate Molasses, Fennel Pollen

Sugar Cured Wild Sockeye Salmon

*Horseradish Creme Fraiche, Potato Crisp,
Northern Divine Caviar*

Pan Seared Hokkaido Scallop

*Mascarpone and Vanilla Ravioli, Lobster
Cream, Watercress Puree*

Peace Country Lamb Chop

*Mission Figs, Andalusia Olives, Chestnuts,
Rosemary Jus*

63 Acres Beef Sirloin

*Kabocha Squash, Potato Gratin, Shaved
Perigord Truffle, Bone Marrow Just*

DESSERT

Please ask your server for today's creations

Proudly serving Oso Negro
regular and decaffeinated coffee



Scholar's Dining Room
Fun Facts!

Northern Divine is a sturgeon farm on the Sunshine Coast of B.C. which sustainably raises OceanWise sturgeon.

Burrata is a soft, fresh Italian cheese with a creamy centre wrapped in mozzarella.

Balsamic is traditionally made in Italy, in the town of Modena.

Hokkaido is a northern island of Japan that is renowned for its high-quality seafood from their cold waters, these scallops are Ocean Wise.

Andalusia is a region in southern Spain that produces approximately 30% of global olive oil production

Perigord truffles are wild fungi that are found in France. They grow at the base of oak trees and dogs are used to find them as they can smell them underground.

Peace Country Lamb is a coalition of ranchers in Northern Alberta who raise lamb in a sustainable and ethical way. Lamb produces only a small fraction of greenhouse gases in comparison to beef.

