

Our Commitment

To support farmers, fishermen and artisans who put as much of their soul into their craft as we do into ours.

To source the very best in organic produce, the freshest wild seafood from pristine waters, organic farm raised pure livestock, and coveted inspirational wines.

Partners

Alex Chen, Chef

Neil Henderson, Restaurant Director / Sommelier

Jack Evrensel, Restaurateur

Executive Chef Derek Bendig
Chef de Cuisine Jasper Cruickshank

WILD BLUE

WILD BLUE GIFT CARDS AVAILABLE

ALL ITEMS SUBJECT TO AVAILABILITY
VEGETARIAN, NUT-FREE AND GLUTEN-FREE ITEMS AVAILABLE

4 COURSE PRIX FIXE MENU \$48

exclusive of taxes and gratuity

APPETIZER

Spring Sweet Pea Soup lobster and tarragon rilette, croutons

Snap Pea Salad miso sesame, nori, puffed grains, yuzu (add Prawns \$6.00ea)

Albacore Tataki sunomono, shiso, radish

MID COURSE

Brew Creek Green Salad chive emulsion, potato tuile, basil vinaigrette (add Puglia Burrata \$9.00)

Asparagus Caesar anchovy, Parmigiano Reggiano, capers, focaccia, cured egg yolk

Orecchiette squid ink, N'duja soffrito, manilla clam, tomato

MAIN

Ling Cod potato espuma, radish, snap pea, herb beurre blanc

Lamb Navarin fennel, turnip, carrot, crisp potato, buckwheat gremolata

Risotto morel mushroom, pickled kombu, Grana Padano

Striploin 8oz NY Prime, fries, variation of fennel, yakiniku (add \$19.00)

DESSERT

Rhubarb lemon sponge, cheesecake mousse, rhubarb nectar and compote

Sticky toffee date cake, walnut streusel, salted caramel ice cream, warm toffee sauce

Warm Chocolate Fondant Cake vanilla ice cream, cacao nib crumble (add \$4.00)

WINE PAIRINGS ADD \$48

Curated by Wine Director Kathryn Woods

OYSTERS \$4.75 green chili granita + mignonette availability changes daily

Fanny Bay briny and sweet, Fanny Bay, BC

Cloudy Bay small, plump, sweet and salty, Desolation Sound, BC

Shigoku briny bite, sweet flavor, cucumber and melon finish, Willapa Bay, WA

warning - consuming raw seafood or shellfish may increase your risk of foodborne illness

CHILLED VODKA

Grey Goose, winter wheat, France \$9.00 Haku, Japanese rice, Japan \$11.00

APPETIZER & CHILLED SEAFOOD

Octopus nduja sausage, chickpeas, squid ink 29.50

Albacore Tuna Tataki Mitch's Catch, sunomono, shiso, watercress, radish, wasabi 28.00

Black Tiger Prawns poached, cocktail sauce 6.00ea

Seafood Platter oysters, prawns, clams and mussels, 84.00

Two Tier Tower + hamachi, Albacore tuna tataki 146.00
cocktail sauce, green chili granita, mignonette

CAVIAR

chives, crème fraîche, potato blini, smoked salmon

Northern Divine 30g 136.00

additional varieties and sizes available

ENTREE

House-Made Linguine geoduck and littleneck clams, basil, chillies 44.00

Sablefish turnip, radish, maitake mushroom, sesame, roasted fish bone sauce 59.00

Chicken Maple Hill Farms, leek, crisp potato, morel mushroom, snap peas, Madeira jus 39.50

STEAK & FRITES

Béarnaise Sauce or Madeira Jus or Yakiniku Sauce

Tenderloin Certified Angus, Alberta 6oz 69.00

Ribeye Certified Angus, Alberta 14oz 98.00

NY Striploin Holstein, Prime, USA 10oz 84.00

A5 Wagyu Striploin Miyazaki Prefecture, Japan min 2oz 35.00/oz

Berkshire Pork Chop Snake River Farms, Idaho 11oz 74.00

FOR THE TABLE

Lamb Chops Lumina free range, grass fed 13.50ea

Black Tiger Prawns Ocean Wise, sauteed 6.00ea

Scallops, Nova Scotia seared, hollandaise 9.00ea

Charred Broccolini chili, torn bread 14.50

Truffled Kennebec Fries Parmigiano Reggiano 12.50

House Sourdough for Two cultured butter, evoo & Taggiasca olives 8.50