

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 GIFT CARDS AVAILABLE

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

WILD BLUE

OYSTERS availability changes daily

green chili granita, mignonette

Fanny Bay briny and sweet, Fanny Bay, BC 5.50

Kusshi cucumber, mild fruity finish, Deep Bay, BC 6.50

Effingham salty with a lettuce like finish, Barkley Sound, BC 6.00

Malpeque rich and briny, Malpeque Bay, PEI 6.00

Pacific mild brinness and a sweet taste, Oyster Bay, Ladysmith, BC 5.50

Sunseeker small, plump, sweet and salty, Desolation Sound, BC 6.00

CAVIAR

chives, crème fraîche, potato blini, smoked salmon

Northern Divine 30g 136.00

additional varieties and sizes available

CHILLED SEAFOOD

Black Tiger Prawns Ocean Wise, poached, cocktail sauce 6.00ea

Hamachi Crudo fennel, ponzu gelée, shiso flowers 26.00

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

Dungeness Crab poached, Louie sauce 58.00/lb

Lobster poached, chive emulsion 59.00/lb

SEAFOOD TOWERS

cocktail sauce, green chili granita, mignonette

Platter oysters, prawns, clams and mussels 84.00

Two Tier Tower + hamachi, Albacore tuna tataki 146.00

Three Tier Tower + Dungeness crab + Lobster AQ

APPETIZER

Spring Sweet Pea Soup lobster and tarragon rilette, croutons 18.50

Octopus nduja sausage, chickpeas, squid ink 29.50

Brew Creek Organic Greens Puglia burrata, white balsamic dressing, chive, potato crisp 29.00

Snap Peas miso sesame dressing, nori, puffed grains, yuzu 21.50

Asparagus Caesar anchovy, Parmigiano Reggiano, capers, focaccia, cured egg yolk 24.50

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

MID COURSE

Risotto roasted prawns, spring peas, lemon, asparagus, Parmigiano Reggiano 29.50

Orecchiette prime beef sugo, Puglia buratta, wild ramp pesto, red wine, tomato 32.00

House-Made Linguine geoduck and littleneck clams, basil, chilies 36.00

ENTREE

Petrale Sole potato espuma, snap pea, radish, chive butter 45.00

Sablefish turnip, radish, maitake mushroom, sesame, roasted fish bone sauce 64.00

Bluefin Tuna spring onion, snap peas, potato, yuzu kosho beurre blanc, almonds 66.00

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

Harvest rosti potato, lentils, spring vegetables, wild garlic, nut 'butter' sauce 33.00

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

Veal Chop milk fed, Quebec 15oz 89.00

Berkshire Pork Chop Snake River Farms, Idaho 11oz 74.00

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

FOR THE TABLE

Lamb Chops New Zealand, Lumina free range, grass fed 13.50ea

Black Tiger Prawns Ocean Wise, sauteed 6.00ea

Scallops Nova Scotia, seared, hollandaise 9.00ea

Roasted Mushrooms madeira jus, balsamic, gruyère 19.00

Charred Broccolini chili, torn bread 14.50

Truffled Kennebec Fries Parmigiano Reggiano 12.50

Fingerling Potato roasted, lemon and garlic 12.50

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