

gourmet your way into 2026

fresh oysters
on the
half shell
mignonette of
sparkling wine
shallot

salmon tartare
pickled sea asparagus
saffron aioli, chives
thick-cut potato crisps

spot prawn + ricotta raviolo
carrot puree, charred lemon
butter sauce

roasted venison loin
blue cornmeal polenta
Oregon grape conserva
salt-roasted beets, port jus

crema caramello
meyer lemon scented flan, caramel
summer plums, lavender sablé

\$94 for 6 courses, \$85 for 5 courses no oysters, wine pairings 6 wines \$75 or 5 wines \$65

NYE DINNER DEC 31



SEATINGS FROM

reservations required

4.30PM - 7.30PM

250-498-3742 or OpenTable
all prices + tax, no further discounts
menu subject to change

panzanella
winter squash, celery root
apple, pistachio
toasted focaccia
Jack's honey
sherry vinaigrette

or
foraged mushroom toast
mushroom ragù in sherry
crema, brioche
upper bench gold

or
ling cod pil pil
bacalao fritter
romesco
heirloom carrot

Miradoro