

HONEY SALT FARM TABLE SERIES
\$65 PER PERSON +TAX & GRATUITY

SEA TO SKY

FEATURING CHEF JOHANN CANER
& ARTIST BENJAMIN POECHMAN

WELCOME COCKTAIL

BOURBON SPRUCE JULIP

PASSED CANAPÉS

OYAMA MEATS CHARCUTERIE
CRISPY FANNY BAY OYSTER
GOATS CHEESE & HEIRLOOM TOMATO

FOR THE TABLE

CHARCOAL MILK BREAD
spiced honey butter

STARTERS

CHOWDER
cured wild spring salmon, corn purée, bacon jam
chieftain potatoes, leek confit

or

MYCA FARM MUSHROOMS
cured ham, garlic leaves
crispy shallot & black garlic butter

MAINS

WILD HALIBUT
caviar, watercress, seaweed bannock bun
shoestring potatoes

or

ORGANIC HOPE CHICKEN
asparagus, summer squash, black walnut jus

DESSERT FOR THE TABLE

OKANAGAN PEACHES
red haven rosemary compote, elderflower mousse

HOMAGE TO "CHILI THOM"
chocolate mousse, hazelnut, salted caramel