

r.t.l

regional tasting lounge

featuring dishes from various regions of the world

ceviche

served chilled

scallop | 9.5

fresh lime, chilli, coriander

tuna | 9.5

jicama, cumin

salmon | 9.5

fresh mango, orange dressing

prawn | 9.5

yellow corn salsa

ceviche platter | 16 / person, minimum two

assortment of all 4 ceviches

chef's platter | 19 / person, minimum two

crisp chicken, grilled chorizo, salmon ceviche, prawn ceviche
smoked duck, arugula salad, marinated olives

~ small plates ~

warm olives | 6

house marinated

house bread | 6

chipotle butter

wedge salad | 9 | BC

iceberg lettuce, blue cheese dressing, crispy shallots

quinoa salad | 8 | SA

roasted corn, avocado, fresh herbs, lemon dressing

roasted beet salad | 11 | BC

Okanagan & Quebec goat cheeses, watercress

cheese plate | 14 | BC

selection of cheeses, figs

wild mushroom risotto | 10 | BC

creamy leek

warm chorizo & bread salad | 9 | SA

bread cubes, Chilean chorizo sausage, spinach, tomatoes

chipotle mussels | 13.5 | SA

white wine chipotle butter broth, herbs

crisp Peruvian chicken | 11 | SA

avocado & pisco dip

crispy skin pork belly | 13 | BC

braised red cabbage & onion marmalade

smoked duck | 13 | BC

toasted pecans, greens, served room temperature

dungeness crab cakes | 15 | BC

ginger aioli

venison burger trio | 16 | BC

foie gras | blue cheese & alder smoked bacon | wild mushroom & cheddar

~ larger plates ~

beef tacu tacu | 22 | SA

breaded beef tenderloin, black bean fried rice, onion salsa

8oz beef tenderloin | 29 | SA

chimichurri, chipotle butter, sautéed potatoes & market fresh fiddleheads

sablefish | 27 | BC

wild mushroom risotto & creamy leek

grilled wild salmon fillet | 23 | BC

beurre blanc, tomato spinach gnocchi

herb and parmesan pasta | 15 | BC

spinach & fresh herbs with garlic, olive oil & parmesan

add a side to your dish

bok choy | 5 mushrooms | 5 scallops | 7
prawns | 7 chorizo | 6 gnocchi | 7

desserts

after dinner thoughts

cheese plate | 14

selection of cheeses, figs

coffee & chocolate fondant | 8

whipped cream

sweet & tart apple duo | 7

apple turnover, aged cheddar, spiced apple cider

vanilla cream custard | 8

passion fruit essence

~ sweet & sticky ~

LBV Port , Quinta do Crastro, Portugal '02	7
Tawny Port, Buller, , Australia N.V.	8
Sauternes, Chateau Partarrieu, France '06	8
Muscat de Beaumes de Venise, Jaboulet , France '07	8
Port, Sumac Ridge, Pipe BC '05	9
Mead, Tugwell Creek Meadery,. Van. Island BC '08	9
Branderburg No.3, Venturi Schulze, BC '07	10
Walnut wine, Vista d'oro, BC '07	16
Madeira, Henriques 15y Portugal	16
Riesling IceWine, Paradise Ranch, BC '08	16
Crab Apple, Elephant Island, BC '07	btl 39
Late Harvest Pentage , BC '07	btl 48
Moscato D'astie, Marchesi Di Gresy, Italy '06	btl 54

coffee & tea

americano / espresso	3-5
cappuccino / latte	4-5
teas (ask for selection)	3-5

specialty coffees

spanish coffee (Brandy & Kahlua)	10
monte cristo (Grand Marnier & Kahlua)	10

