



## **Foraged Dinner**

June 3<sup>rd</sup>, 4<sup>th</sup>, 5<sup>th</sup>, 10<sup>th</sup>, 11<sup>th</sup>, 12<sup>th</sup>

### **House Smoked Salmon**

Wild Watercress, Fiddleheads & Sea Asparagus Salad  
Oxy Daise Capers, Edible Flowers, Huckleberry Emulsion

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### **Poached Spot Prawns**

Stinging Nettle, Leek & Potato Soup, Crispy Prosciutto, Julienne Leeks

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### **Roasted Game Hen**

Fresh BC Morels & Porcini, Confit Leg, Trio of Asparagus  
Truffle & Chicken Broth

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### **Fir Tip Crème Brule**

Elderflower Sable Cookie

\$59 per person