

# PEAKFINE RESTAURANT

## DINNER MENU

### FIRST COURSE

**Daily Soup** | 14  
*A Chef-inspired soup*

**Smoked Duck**  | 20  
*Maple smoked duck breast, hazelnut, peach butter, petite leaves,  
cherry vinaigrette*

**Crab Salad**  | 20  
*Butter poached crab, fresh peas, chili-roasted corn,  
sumac & avocado aioli, lemon*

**Risotto** | half 14 full 28  
*A Chef-crafted risotto*

**Caesar Salad** | half 9 full 18  
*Romaine lettuce, bacon pangrattato, classic dressing, parmesan cheese*

**Strawberry & Apple**    | 19  
*Textures of strawberries & apples, watercress, radish, basil vinaigrette*

**Kale & Seeds**    | half 9 full 18  
*Shredded BC kale, fresh & crispy carrots, medley of roasted seeds,  
chia citrus dressing*

**Beet & Melon**   | 18  
*Roasted beets, local goat feta, gin compressed melon, lemon*

## MAIN COURSE

### West Coast Tuna Niçoise | 38

*Lobster chili seared albacore tuna, soba noodles, miso egg, beans, tomato, green onions*

### Chinook Salmon | 44

*Yuzu poached salmon, fennel & citrus salad, pea puree, Canadian wild rice, dill, orange*

### Beef Tenderloin | 51

*Fondant potato, carrot puree, broccolini, demi-glace  
Goat cheese crust 4 | Blue cheese crust 4  
Crispy onions 4 | Butter poached crab 15*

### Steak & Tomato | 55

*Bone-in Manhattan cut striploin, charred heirloom tomato, tomato jam, green leaves & goat cheese, salsa verde*

### Farm Crest Chicken | 42

*Black garlic chicken supreme watercress velouté, carrot, baby corn*

### Lobster Orecchiette Pasta | 42

*Confit Atlantic lobster, garlic, crushed chili tomatoes, basil, lemon ricotta*

### Tandoori Cauliflower | 38

*Coconut tandoori cauliflower, eggplant & beluga lentils, shaved onion & cilantro*

### Eggplant Cutlet | 34

*Cauliflower puree, sweet date chutney, arugula & carrot salad*

### Teriyaki Tofu | 35

*Bok choy & kale crunch stir-fry, puffed rice chips, sweet quinoa*

## ADD ONS

Sautéed Pacific Mushrooms | 9

Garlic Prawns | 15

Teriyaki Tofu | 15

Confit Lobster | 25

Butter Poached Crab | 15

Red Wine Demi-glace | 4



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## TABLE D'HÔTE MENU

### APPETIZER

#### Lobster Bisque

*Confit lobster, lobster bisque reduction, corn cream*

*Wine pairing: Frind, Chardonnay*

#### Tomato Fennel

*Poached tomato, pickled fennel, soft leaf herbs, basil cashew "cream"*

*Wine pairing: Quails' Gate, Chenin Blanc*

### MAIN COURSE

#### Prime Rib

*Carrot, whipped russet potatoes, roasted shallot jus*

*Wine pairing: Cassini, Cabernet Sauvignon*

#### Duck Confit

*White bean cassoulet, broccolini, peach chutney*

*Wine pairing: Bodega, Norton Malbec*

#### Mushroom Linguine

*Medley of pacific mushrooms, white truffle oil, wilted kale*

*Wine pairing: Tinhorn Creek, Merlot*

### DESSERT

#### Torched Alaska

*Malt, white chocolate, caramel ice cream with blueberry center,  
chocolate crumble, fruit gel*

*Wine pairing: Quails' Gate, Optima*

#### Chocolate & Orange Mousse

*Chocolate sponge, dark chocolate mousse, nougatine, orange ganache*

*Wine pairing: Burrowing Owl, Coruja*

\$85 per person.

Add \$30 per person for wine pairings.

*Wine poured in 3 oz for red & white, 1 oz for dessert.*



GLUTEN FREE



VEGAN