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restaurant + lounge
farm to table casual cuisine

SIPS FOR LOVERS' LIPS - \$12 per

Red Heart - vanilla vodka, spice, cherry, apple, citrus, 7-up
Pink Kiss - sparkling wine, crushed strawberries
Blush Crush - sparkling wine, strawberry, rose, lychee

Shucked Deep Bay Oysters \$3.00 each

Fried Local Oyster and Champagne Shooter - \$5.90

BE MINE MENUS - \$71 per person

course one

Seared Qualicum Scallop, braised endive and parsley garlic butter

or

Sloping Hill Pork Pan Seared Dumplings, slaw and soy mirin sauce

or

Golden & Candycane North Arm Farm Beetroot Salad, horseradish,
frisée, arugula and chives

or

BC Albacore Tuna Trio Tartare, seared and citrus cured with wonton
crisps

course two

Butternut Squash Soup, toasted pumpkin seeds and chive oil

or

Romaine, anchovy dressing, crisped bacon, garlic croutons,
asiago and lemon

or

Hot Smoked Salmon, shaved fennel and herb salad

Farm House Sloping Hill Pork Pate, toasted brioche, house pickles, pear and
saffron chutney

course three

Bruce Swift's Lightly Smoked Baby Coho,
spiced quinoa with pickled beans, swiss chard and flowering kale

or

Grilled Sirloin of Peace River Bison,
yams in maple and balsamic glaze with walnuts, Gabriel's plum jus

or

Lacquered Maple Ridge Cornish Game Hen, caramelized onion, tomato jam, baby carrot, rösti potato, goats cheese sauce

or

BC Albacore Tuna, pan seared to rare with roasted Hanna Brooke sunchokes and smoked sea salt

or

Seared Fraser Valley Duck Breast, duck confit and caramelized onion crepe roll, celeriac puree and spiced cherry jus

or

Marinated Flat Iron Steak *add 3 Spot Prawns \$6 with panzanella bread salad and béarnaise sauce

or

Seared AAA Beef Tenderloin *\$8 supplement oyster mushrooms, garlic brioche, potato purée and jus

or

Vegetarian Cassoulet

braised red & white beans with smoked tofu and crostini

course four

Love Hearts, white chocolate and strawberry

Pana Cotta, Gabriel's plum sorbet

Chocolate Fondant, Agassiz blueberry preserve