



THE ARBUTUS ROOM

AT BRENTWOOD BAY RESORT





FIRST

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| Gnocchi Fritti | truffle cream, parmigiano Reggiano, herb oil / 19 VEG |
| Burrata | calabrian chili vinaigrette, basil pistou, cherry tomato, arugula, sun dried tomato / 23 GF/VEG |
| Roasted Cauliflower | pickled raisin, tahini, herb gremolata, toasted breadcrumb / 17 V |
| Brant Lake Wagyu Carpaccio | ponzu, red onion, cherry tomato, crispy garlic, radish sprout / 25 GF |

SECOND

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| 6oz Brant Lake Wagyu Striploin | spinach purée, dungeness crab + potato croquette, tallow roasted carrot, lemon thyme butter / 64 |
| Scallop | potato, onion soubise, miso bagna càuda, fennel / 36 GF |
| Braised Pork Cheek Tagliatelle | porcini, wild + cultivated mushrooms, Parmigiano Reggiano, 5-year chardonnay vinegar / 33 |
| Squash Risotto | sage, brown butter, fresh cheese, lemon, sunflower seed / 29 GF/VEG |

FINAL

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| Sticky Toffee Pudding | caramel sauce, vanilla gelato / 15 |
| Chocolate & Raspberry | chocolate sponge, chocolate coconut ganache, jelly caviar / 14 V/GF |
| Panna Cotta | rhubarb compote, seasonal fruits / 12 GF |
| House-made Truffles | seasonal flavour / 11 GF |

The consumption of raw shellfish, seafood or meat poses an increased risk of food-borne illness. A cooking step is required to eliminate bacterial or viral contamination. Please inform your server prior to ordering of any allergies or dietary restrictions. We will do our best to accommodate most, but may not be able to guarantee cross contamination in certain circumstances

An 18% auto-gratuity is added to groups of 8 or more

GF - Gluten Friendly | V-Vegan | VEG-Vegetarian