

Bearfoot Bistro Menu

Create a Three Course Menu \$98

Chef's Five Course Tasting Menu \$148

Starter

Pemberton Beets

winter greens, aged goat cheese, celeriac purée

Cauliflower Soup

tempura, purée, romanesco

Oysters

served on the half shell, red wine mignonette,

fresh horseradish

Yellowfin Tuna & Hamachi

fresh jalapeño, umeboshi plum, pickled shiitake

Pan Seared Quail Scallop

chanterelle mushrooms, air-dried wagyu beef,

sunchoke purée

Carmen Creek Buffalo Tartar

truffle peach, idiazabal chese, quail egg

\$5 supplement

Spanish Patanegra

tomato pate de fruit, grilled cheese, olive oil pebbles

\$10 supplement

Québec Foie Gras

terrine & crème brûlée, spiced apple glaze, warm brioche

\$20 supplement

White Alba Truffle

scrambled egg, chive

or

bucatini pasta, champagne cream

\$35 supplement

Main

Ivory Spring Salmon

aromatic fennel crust, squash potato pave, beurre blanc

Atlantic Lobster

braised salsify, mascarpone ravioli,

vanilla bean citrus vinaigrette

Muscovy Duck Breast

huckleberries, confit leg chestnut terrine,

sweet potato purée

Farro Wheat "Risotto"

caramelized onion, sultana raisin, brussels sprout

Reserve Angus Beef Tenderloin

tiroler bacon, fingerling potatoes, banyuls thyme ju

Opal Valley Lamb

confit cherry tomato, braised shank eggplant 'moussaka',

black garlic

\$10 supplement

Wild Arctic Caribou

seared foie gras, truffl ed croquettes, butternut squash

\$35 supplement

Australian Wagyu

house-made fries, fresh black truffle, fleur de sel

\$75 supplement

Japanese A5 Kobe

house-made fries, fresh black truffle, fleur de sel

\$170 supplement

Enhance Your Experience

black périgord truffles \$15

atlantic lobster tail \$20

seared québec foie gras \$25

alaskan king crab \$market

white alba truffle \$4

Dessert

Tropical Fruit

coconut bavaroise, vanilla bean soup, angel food cake

Pavlova

pink grapefruit, kalamansi, meringue two ways

Fruit & Chocolate

anjou pear, cocoa nib dacquoise, bergamot tea ice cream

Milk Chocolate

crème caramel, speculoos, pumpkin sorbet

Temperatures of Chocolate

chiboust, baked, chantilly

Nitro Ice Cream

prepared tableside, sundae toppings

minimum two people

\$20 supplement