

UNION JACK

DOCKSIDE DINING

# M E N U

## TASTING MENU

A tasting menu is an inspired collection of dishes, served in courses, reflecting the seasons and showcasing what the land and sea have to offer.

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(inspiration #3)

## COURSE 1

Amuse Bouche  
Chef's creation

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## COURSE 2

Snake River Farms Wagyu Beef Carpaccio  
Charred Meyer lemon aioli, bbq chestnuts, pickled mustard, arugula

Or

B.C. Diver scallops on the half shell  
Burt lemon and Pink peppercorn burnoisette

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## COURSE 3

Spiced Bourgogne Brie and Winter green salad  
radicchio, endive, champagne vineagrette

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## COURSE 4

Maple hill Farm Duck Margret  
shiitaki mushrooms, Cannellini beans, Szechuan pepper, Calvados,  
watercress

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## COURSE 5

Wild B.C. Halibut  
West coast Cherry Stone clams, Meyer lemon Yukon potatoes,  
roasted cauliflower, za'atar spiced grilled oyster mushrooms  
Or  
Prime NY steak  
Golden sun potatoes, maple glazed parsnips, heirloom carrots, baby  
herb salad

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## COURSE 6

Chestnut Praline tart  
almond dough, dark chocolate, smoked Maldon salt, pecans  
  
(Option)  
Farm fresh cheese cake  
Souke Farms Fresh goat cheese, Okanagan Cherries, Rye Maple  
Crumble crust