



GEORGIAN ROOM

Lunch



## SOUPS & GREENS

### Smoked & Wild Sablefish Chowder

*maple, cream, fennel pollen*

\$14

### Soup du Jour

*chef's choice*

\$7

### Kale Salad

*organic kale, quinoa, cherries, toasted pistachios,  
fromage frais, vanilla vinaigrette*

\$12

 *add seared albacore tuna \$5 3 oz.*

 *add steelhead trout \$7 5 oz.*

### Japanese-Style Noodle Bowl

*buckwheat soba noodles, crispy tofu, Napa cabbage,  
cucumber, fermented chili jam,  
toasted sesame seeds, cashews*

\$16

*add soft egg \$3.50*

 *add seared albacore tuna \$5 3 oz.*

### 'The Vancouver Club' Chicken Salad

*bibb lettuce, avocado, Gelderman Farms bacon & eggs,  
croutons, crispy parmesan, black pepper vinaigrette*

\$17

## SANDWICHES

### Vegetarian Flatbread

*roasted local squash, fig jam, local balsamic,  
buffalo mozzarella, arugula*

\$15

### Chicken Sandwich

*ciabatta, aioli, lettuce, avocado*

\$17

### Organic BC Beef Burger

*milk bun, tomato jam, Gelderman Farms bacon,  
red romaine, Alpine Gold gouda*

\$19

## CONTINENTAL BREAKFAST

*Available until 10 a.m.*

*Freshly baked pastries: croissant,  
almond royal glazed danish, chocolate croissant,  
banana chocolate chip muffin, carrot & walnut  
muffin, berry scone. Sliced melon, fresh berries  
choice of cereal*

\$14 | add coffee or tea \$5



*We emphasize sustainable cuisine with an ethos of globally inspired and locally created.*  
*-Executive Director of Culinary, Ned Bell*

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\*Please inform your server of any food allergies or dietary restrictions prior to ordering. Gluten free available.

February 24, 2020