

SF RESTAURANT *week* TRACE

LUNCH \$25

Choice of Starter

MARKET SOUP

inspired by the ferry building farmers market

TRACE CAESAR

brussels sprout | kale | parmesan | bacon crouton
golden balsamic | caper anchovy vinaigrette

Choice of Entrée

RED KURI SQUASH

sprouted grain risotto | medjool date | mushroom

CAMPBELL RIVER SALMON

tomato basil relish, eggplant chutney, freekeh
black garlic aioli

Dessert

SNIKERDOODLE

ice cream sandwich

FARMED | CRAFTED | SHARED

SF RESTAURANT *week* TRACE

DINNER \$65

Choice of Starter

BEEF TARTAR

mustard frill | pickled red onion | ankimo
cure egg yolk

SMOKED STURGOEN

beet | juniper crème | caviar | pumpernickel

WARM MUSHROOM SALAD

wild mushroom | asian pear
spicy green | shallot sherry vinaigrette

Choice of Entrée

SCALLOP

charred onion | cauliflower purée | roasted sunchoke

RIB EYE STEAK

smoked potato | herb crust | hen of the woods
confit carrot

RED KURI SQUASH

sprouted grain risotto | medjool date
mushroom sabayon

Choice of Dessert

ROASTED PEAR BELLE

vanilla mouse | cassis sorbet
almond nougatine | chocolate sauce

EARL GREY BAVAROIS

mandarin confit | sable | burnt honey

FARMED | CRAFTED | SHARED
