

Lunch Menu “C”

\$72.00 per person

Warmed Blackbird Bakery Focaccia & Cultured Butter- Additional \$2 per person

Appetizer

Choice of:

Classic Steak Tartare

white anchovy, quail egg, herb salad, grilled toast

Chopped Caesar

smoked tomato salsa, bacon, focaccia croutons, grana padano

Grilled Octopus & Calamari *available for parties of 20 people or less*

carrot-ginger puree, black rice, miso vinaigrette

Main

Choice of:

Classic 8oz Bymark Burger

brie de meaux, shaved truffle, grilled porcini mushrooms

Wild BC Sockeye Salmon

charred scallion & squash risotto, citrus crème fraiche

Lobster Grilled Cheese

aged brie, pancetta bacon, lemon garlic aioli

Moroccan Spiced Chicken

couscous, raisins, eggplant, almonds, olive tapenade

Dessert

Choice of:

Double Chocolate Chip Warm Skillet Cookie

chocolate crunch, vanilla ice cream, espresso caramel ganache

Tiramisu Doughnuts

Kahlua cream, espresso chocolate sauce, crisp biscotti crumb

Seasonal Fruit with paired daily Ice

***Light Dessert Option (instead of above choice):**

Shared Platters of Bymark’s House made cookies & biscotti (\$67.00 p.p. with this option