



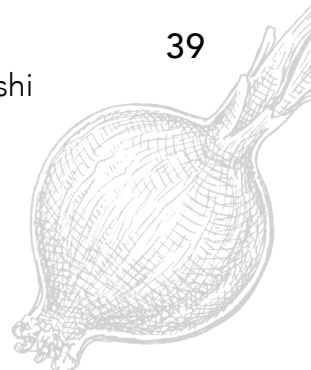
APPETIZERS

BISON TARTAR cured yolk, shallots, cornichons, crostini	23	BRÛLÉED DOUBLE CREAM BRIE garlic sourdough, spicy candied almonds, onion jam V	23
POTTED RABBIT caramelized shallots, cognac, fried sage, wild mushroom, garlic baguette	18	PORCINI CRUSTED SCALLOPS milk foam, green goddess oil GF	24
		FRENCH ONION SOUP sourdough, gratinée with truffle gouda	16



MAINS

JUNIPER BRAISED FRASER VALLEY PORK JOWL parmesan pomme puree, blood orange broccolini, parsley gremolata GF	31	ALPINE SALAD sherry pickled apple, spicy candied almonds, cranberries, marinated feta, white balsamic vinaigrette GF	19
PAN-FRIED KUTERRA SALMON charred asparagus, vermouth cream sauce, beluga lentils, crispy kale GF	32	VEGAN SHEPHERDS PIE braised lentils, tomato ragout, gratinée pomme puree V GF	21
SLOE GIN + CONFIT DUCK RIGATONI yarrow meadow duck, tomato & basil ragout, braised cipollini, grano padano, fried sage SUB duck with confit artichoke 24 V	28	THE WOODS BURGER 63 Acres beef, truffle aioli, mustard pickled onions, lettuce, smoked cheddar, seeded bun, served with fries	24
TRUFFLE BASTED CHICKEN SUPREME BC maple gastrique, duck fat fingerlings, blistered harrisa cherry tomatoes GF	36	63 ACRES SHORT RIB pink peppercorn crusted, togarashi roasted yam, braised shallots GF	39



V Vegetarian **V** Vegan **GF** Gluten Friendly Food subject to GST 5%. Alcohol subject to GST 5% PST 10%

Please inform us of any food allergies or intolerances; the menu may not declare all ingredients in a particular dish.
Our restaurant uses ingredients that contain all major food allergens and there is the possibility of cross contamination.