

# OCEAN7

RESTAURANT

## Welcome To Your Sky Dome

*By our Executive Chef Danai Hongwanishkul*

### TO SHARE

#### **Chips, Vegetables & Dip**

*Nori-Dusted Chips, Iced Vegetables, Sunchoke Hummus*

### SMALL BITES

#### **Shrimp & Scallop Toast**

*Citrus Aioli, Trout Roe*

#### **Ahi Tuna Nigiri**

*Spicy Aioli, Pickled Jalapeño, Crispy Garlic, Sweet Soy*

### FROM THE FIELD

#### **Rotating Island Cellar Vegetables**

*Roasted Pear, Walnut, Foie Gras “Espuma”*

### CHOICE OF MAIN COURSE:

#### FROM THE SEA

#### **King Salmon**

*Baynes Sound Shellfish, Celeriac Chowder, Grapes, Seaweed Salad*

OR

#### FROM THE PASTURE

#### **Braised Canadian Bison**

*Foie Gras, Wild Mushrooms, Smoked King Oyster Mushrooms,  
Double Smoked Bacon, Truffles*

OR

#### FROM THE DAIRY

#### **Comox Valley Brie Tart**

*Heirloom Beets, Candied Apple, Port Shallot*

### FROM THE PASTRY

#### **Hazelnut Dark Chocolate Cake**

*Dacquoise, Hazelnut Dark Chocolate Diplomat Crème,  
Caramelized hazelnut*

### FROM THE CONFECTIONER

#### **Housemade Macarons**

### TAKE AWAY TRUFFLED PARMESAN POPCORN

**\$150 - Additional beverages, taxes and gratuity not included**