

OCEAN7

RESTAURANT

Welcome To Your Sky Dome!

By our Executive Chef Danai Hongwanishkul

TO SHARE

Potted Winter Vegetables

Squash Hummus, Sunflower Crumble, Citrus, Nori Chips

SMALL BITES

Baked Oyster

Clam Chowder, Anchovy Croutons, XO Sauce

Ahi Tuna Nigiri

Spicy Aioli, Pickled Jalapeño, Crispy Garlic, Sweet Soy

FROM THE FIELD

Comox Valley Mushrooms

Pickled Root Vegetables, Almonds, Black Garlic Dressing

CHOICE OF MAIN COURSE:

FROM THE SEA

King Salmon

Crispy Humboldt Squid, Scallion Ginger Hash, Apples, Coconut Mustard Sauce

OR

FROM THE LAND

Premium Canadian Striploin

Winter Truffles, Smoked King Oyster Mushrooms, Risotto, Puffed Grains

OR

FROM THE DAIRY

Crispy Comox Valley Brie

Black Truffles, Golden Beets, Pears, Chilli Crisp

FROM THE PASTRY

Hazelnut Dark Chocolate Cake

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

FROM THE CONFECTIONER

Housemade Macarons

TAKE AWAY LOCAL ARTISAN MARINE SALT DARK CHOCOLATE

\$150 per person - Up to 6 guests - Additional beverages, taxes and gratuity not included