



UGLY DUCKLING

dining & provisions

Prix-Fixe Menu

–Early Spring 2024–

First

Local Manila Clam “Chow Mein”

squid ink, kimchi, salted egg yolk

or

Savoury Shiitake Mushroom Custard

sweet corn, white miso

or

Foie Gras Bao

Asian pear, ginger, napa cabbage

(\$10 supplement)

Second

Pasture Raised Pork Belly

beets, rhubarb, yu choy

or

Butter-Poached Pacific Halibut

carrot, sesame, star anise

Dessert

“Milk Tea”

Westholme black tea, brown sugar, kinako

or

Vancouver Island Clover Honey

pistachio, mandarin orange

--\$78--

BC Craft Beverage Pairing --\$45--