

HART HOUSE RESTAURANT



CASUAL WESTCOAST ELEGANCE

D I N N E R

COLD

ROMAINE SALAD

Shaved Parmesan, Hart House 'Caesar' Dressing, Buttered Focaccia Croutons

BEEF TENDERLOIN CARPACCIO

Truffle Aioli, Caperberries, Grana Padano, Crostinis

DOUBLE BEET SALAD

Honey Red Beets, Pickled Golden Beets, Wine Compressed Apples, Pistachios, Chèvre, Baby Watercress

HOUSE CURED SALMON

Colored New Potatoes, Horseradish Orange Crème Fraîche, Dill, Red Onion

FRESH SHUCKED KUSSHI OYSTERS

Half Dozen, Tropical Mignonette

FOIE GRAS FRUIT & NUT TERRINE

Warm Honey Spiced Bread

HOT

CELERIAC & APPLE SOUP

Baby Watercress, Extra Virgin Olive Oil

SEAFOOD TRIO

Salmon Tartare, Sesame, Wasabi Aioli, Tobiko, Crispy Calamari, Garlic Herb Yogurt, Seared Diver Scallop, Mango Salsa

CRISPY CALAMARI

Garlic Yogurt, Cucumber, Peppers, Pickled Onions, Kalamata Olives, Oregano Vinaigrette

PANKO CRUSTED PRAWNS

Dashi Braised Daikon, Sweet Shoyu Aioli, Bonito, Nori

MAINS

LOCAL LING COD

Saffron Clam Tomato Broth, Fingerling Potatoes, Chorizo, Spring Peas

AAA FILET MIGNON

Herb Chevre Perogy, Tomato Jam, Gai Lan, Broccolini, Red Wine Jus

CHICKEN DUO

Buttered Poached Breast, Rolled Thigh, Fondant Potato, Spinach, Sherry Leek Blanquette

HALIBUT PANZANELLA

Asparagus Foam, Shiitake Mushrooms, Pearl Onions, Sourdough, Rosemary Vinaigrette

PORK BELLY & DIVER SCALLOP

Dashi Braised Daikon, Baby Bok Choy, Ginger Chili Scallion, Pickled Shimeji Mushrooms

DUCK LEG CONFIT

Savoy Cabbage, Grainy Dijon Spaetzle, Goat Cheese Hash, Warm Bacon Vinaigrette

CHICK PEA FRITTER

Farro, Eggplant, Zucchini, Oven Dried Tomatoes, Olives, Harissa, Garlic Yogurt

LINGUINE PUTTANESCA

Anchovy, Caper, Tomato Sauce, Olives, Albacore Tuna, Cherry Tomatoes, Herbs, Chili Flakes

ADDITIONAL SIDES

Truffle Parmesan Fries Seasonal Vegetables Fondant Potatoes

The consumption of RAW oysters poses an increased risk of foodborne illness.
A cooking step is needed to eliminate potential bacterial or viral contamination

Executive Chef Alana Peckham

17% Gratuity will be added to parties of 8 or more

6664 Deer Lake Avenue, Burnaby, BC V5E 4H3 Ph. 604.298.4278 HartHouseRestaurant.com

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CASUAL WESTCOAST ELEGANCE

OCEAN HARVEST PRIX FIXE MENU

APPETIZER

DUNGENESS CRAB DASHI CUSTARD

Yuzu Semi-Freddo, Daikon, Cucumber,
Baby Watercress, Sesame Cracker

OR

HOUSE CURED SALMON

Colored New Potatoes, Dill, Red Onion,
Horseradish Orange Crème Fraîche

MAIN COURSE

LOCAL LING COD

Saffron Clam Tomato Broth, Fingerling Potatoes,
Chorizo, Spring Peas

OR

RARE SEARED ALBACORE TUNA

Fennel & Paprika Crusted, Garbanzo Beans,
Corn, Red Quinoa, Basil, Cherry Tomatoes,
Garlic Yogurt

OR

HALIBUT PANZANELLA

Asparagus Foam, Shiitake Mushrooms,
Pearl Onions, Sourdough, Rosemary Vinaigrette
(supplementary \$5)

DESSERT

COCONUT PANNA COTTA

Pineapple Carpaccio,
Lime Coconut French Macaroon

OR

FLOURLESS CHOCOLATE TORTE

Rhubarb, Pistachios, Strawberry Gelato

\$38 per person

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