The BRUCE Hotel

new canadiana

A voyage through our culinary history, offering the best of Canadian produce—both wild and farmed.

Devoted to the celebration of nature, Executive Chef Arron Carley and his team are present-day pioneers, intertwining modern with ancient culinary techniques and philosophies. They forage native plants and novel ingredients in their constant quest to feature the unique natural aromas and essences of these uncultivated ingredients. Foods that cannot be found in the wild are sourced by local suppliers and farmers with whom the Chef has fostered strong, mutually beneficial partnerships, to ensure superior quality and privileged choice of produce.

Executive Chef **Arron Carley**

Sous Chef **Sam Santandrea**

Forager **Phil Phillips**

six course tasting menu

$95 per person; *wine pairings $55*

participation of entire table is requested

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appetizers

SUNCHOKE TART 16
roasted & confit, leek soubise,
pickled pearl onions, thyme oil

WINTER CELLAR 13
parsnip, squash, crème fraîche, forest glaze,
preserved ramps, peanut soil

GIANT OCTOPUS 19
green juniper, wild gin, dulse barley,
golden beets, sea buckthorn

CONFIT RABBIT 17
braised chicory, poached parsley root,
black walnut, mustard crème, sage

BEEF CHEEK 18
heritage egg, roasted mushrooms,
wild ginger broth, Brussels sprouts

entrées

BERKSHIRE PORK 36
daily cut, overnight roasted rutabaga,
fermented apples, apply dye, Whimsy jus

GUINEA FOWL 38
breast & ballantine, heritage grit pie,
charred kale, salsify, northern rye jus

BC ROCKFISH 36
fermented cabbage, sweet potato purée,
cone cabbage in green alder, puffed wild rice

QUÉBEC VENISON 39
caraway roasted purple carrots, carrot purée,
mulberry, sassafras jus, moss

ORGANIC CELERIAC 24
smoked and slow roasted, Handeck cheese,
grain & seed porridge, spruce butter