

Appetisers

Sticky Chinese spiced and slow braised Gelderman pork -13
Cauliflower puree and crisp apple

Agassiz Farmhouse "Lady Jane" cheese with roasted baby beets -13
Petite greens and toasted hazelnuts

Slow braised Quebec veal cheeks with roasted chanterelle mushrooms -16
House rolled pumpkin gnocchi

Abbotsford heirloom tomato and Québec buffalo mozzarella caprese -14
Black olive tapenade, aged balsamic, sea salt and extra virgin olive oil

Baby Aldergrove lettuces in honey, lemon and shallot vinaigrette -11
Okanagan pears, pickled celery and Abbotsford Blue Capri goat cheese

Roasted Yarrow pumpkin and cream soup -8
Cinnamon and mascarpone tuille



Roasted king oyster and porcini mushroom soup -11
Rare beef tenderloin and bleu cheese

Seared Fraser Valley squab breast with truffled potato puree -16
Lillooet plum compote

Classic house Caesar salad with herbed croutons -9
Creamy roasted garlic dressing and parmesan

Entrees

Fresh fish and Seafood

Sake, soya and mirin glazed north coast sablefish filet -30
Chinese broccoli and black rice

Seared Qualicum Beach scallops over aged cheddar risotto -28
Grilled apples and caramelized onions

Poached fresh local sole filet stuffed with crab and herbs -28
Basil pesto mashed potatoes and sautéed spinach

Black tiger prawns, hand peeled shrimps & mussels in tarragon and white wine cream -24
Orecchiette pasta, asparagus, sweet peas and parmesan

restaurant 62 Favourites

Duck, duck, duck: -30

Searched Fraser Valley duck breast, duck leg confit
Roasted mushroom crepe, star anise scented duck consommé

Searched venison strip loin with juniper and blueberry jus -34
Cranberry and herb bread pudding

Searched Maple Hill chicken supreme over classic Spanish paella -29
Chorizo sausage, tiger prawns, mussels and saffron scented rice

Coffee crusted and grilled Canadian beef tenderloin filet -32
Chestnut mashed potatoes, red wine and cream reduction

Searched Vye Road pork loin with white wine and apricot jam -28
Smoked bacon and green lentil cassoulet

Slow braised veal osso bucco with roasted garlic potato gratin -30
Classic lemon and herb gremolata

Lemon butter and garlic glazed Tempeh -18
maple roasted sweet potatoes, wilted chard & seasonal vegetables

Did you know restaurant 62 does all kinds of catering? Check us out at fraservalleycatering.com

With groups of 8 or more a discretionary 15% gratuity may be added to your bill