



SMALL PLATES

Marinated olives, rosemary, aged balsamic	5
Fresh soup of the day	10
Classic caesar with lemon, parmesan, croutons	11
Organic greens, tomatoes, cucumbers, goat cheese, citrus vinaigrette	12
Butter roasted brussel sprouts, broccoli and gruyere puree, toasted pine nuts	12
Seared prawns, spicy Italian sausage, braised fennel, saffron cream	15
Chicago striploin (rare), sautéed mushrooms, truffle aioli, shaved parmesan	15

SHARED PLATES

Smoked cheddar and chorizo fritters, spicy marinara	11
Truffle scented roast cauliflower, parmesan cream, toasted hazelnuts	12
Roasted beets, toasted walnuts, goat cheese, reduced balsamic	14
Ahi tuna crudo, cucumber, sesame aioli, puffed rice	14
House made gnocchi, roasted squash, brown butter, pine nuts, parmesan	15
Duck confit croquettes, dijon and brown butter emulsion	16
Seared scallops, celery root puree, crispy pork belly	17
Fresh mussels in: ~ lemongrass, coconut, basil	17
~ spicy chipotle cream	17
Charcuterie plate w/duck sausage, meats, olives & cheese	19

ENTREES

Moroccan spiced vegetable stew, chickpeas, fried eggplant, cous cous, cashews	19
Penne with chicken in fresh basil pesto	19
Port braised beef shoulder, truffle mash, mushroom ragout	25
Yarrow Meadows duck breast, roasted root vegetables, tart cherry demi glace	28
Maple glazed wild salmon, prawn fried rice, sesame aioli, gai lan	28
Halibut cioppino, prawns, scallops, mussels	29
Lamb osso bucco, tomato and saffron scented risotto	29
AAA Beef tenderloin, potato pave, parmesan cream, caramelized onion	~ 6oz 33
	~ 8oz 39
Herb crusted rack of lamb, spiced lamb cassoulet, mint pistou	~ 2 chop 33
	~ 4 chop 39

Chef's 5 course tasting menu (requires entire table to participate)

50/Person