



## SMALL PLATES

Marinated olives, rosemary, aged balsamic	5
Fresh soup of the day	10
Classic caesar with lemon, parmesan, croutons	12
Roasted local beets, arugula, lemon vinaigrette, crème fraiche, pumpkin seeds	14
Pan fried oyster mushrooms, slow roasted shallots, gruyere cream	14
Seared prawns, artichoke, fermented chiles, fried garlic	15

## SHARED PLATES

House made gnocchi, sun-dried tomatoes, olives, fresh mozzarella, basil	15
Seared Ahi tuna, crispy potato fritters, salsa verde, smoked chile aioli	16
Lamb croquettes, spicy tomato chutney, mint pistou	16
Seared scallops, local squash puree, crispy pork belly, pine nuts	17
Fresh mussels in: ~ lemongrass, coconut, basil	17
~ spicy chipotle cream	17
Beef tataki, soy reduction, spicy carrot slaw, sesame aioli	17

## ENTREES

Shiitake tourtiere, pickled local vegetables, maple ketchup	22
Prawn and scallop papparedelle, arrabbiata sauce, fresh basil	25
Local duck breast, house made gnocchi, squash and goat cheese puree, apple	28
Seared Arctic char, roast garlic cream, mussels, fennel, dill oil	28
Lamb osso bucco, tomato and saffron scented risotto	29
Port braised beef short ribs, roast garlic mash, candied onions	31
AAA Beef tenderloin, truffle scented potato pave, porcini cream, mushroom ragout	~ 6oz 34
	~ 8oz 40
Fennel crusted rack of lamb, duck sausage hash, pickled mustard seed	~ 2 chop 33
	~ 4 chop 41

Chef's 5 course tasting menu (entire table must participate, no substitutions) 50/Person