



SMALL PLATES

Marinated olives, rosemary, aged balsamic	5
Fresh soup of the day	10
Classic caesar with lemon, parmesan, croutons	12
Fresh mozzarella, charred Okanagan peaches, arugula, sea salt	14
Crispy pork belly salad, cucumber, tomato, chile, basil, puffed rice	15
Seared prawns, red curry, basil, fried garlic, braised fennel	15

SHARED PLATES

Seared tuna, potato causa, jalapeno and huacatay emulsion	16
Halibut croquettes, local tomato chutney, charred leeks	16
Smoked duck, poached figs, arugula, camembert	17
Seared scallops, local farmer sausage, corn bisque	17
Fresh mussels in: ~ lemongrass, coconut, basil	17
~ spicy chipotle cream	17
Chicago (rare) striploin, roasted cauliflower, burnt onion cream, truffle oil	18

ENTREES

Fried tofu, farro salad, crispy panisse, local vegetables, miso vinaigrette	20
Penne with chicken in fresh basil pesto	21
Port braised beef shoulder, truffle mash, mushroom ragout	26
Seared wild salmon, house made gnocchi, tomato basil compote	29
Lamb osso bucco, tomato and saffron scented risotto	29
Miso crusted sablefish, porcini dashi, nugget potatoes, choy	30
Roasted rack of lamb, charred tomatoes and coconut, toasted cashews	~ 2 chop 33
	~ 4 chop 40
AAA Beef tenderloin, potato pave, stilton butter, demi glace	~ 6oz 34
	~ 8oz 40

Roasted rack of lamb, smoked eggplant puree, pickled onion, panise	~ 2 chop	33
	~ 4 chop	39