



SMALL PLATES

Fresh soup of the day	12
Classic caesar with lemon, parmesan, croutons	16
Organic greens, roasted beets, fennel, apple vinaigrette, feta, pine nuts	17
Crispy polenta, balsamic roasted mushrooms, parmesan, pine nuts	18
Parisian gnocchi, spicy Italian sausage, smoked gouda and tomato cream	19
Seared prawns, fennel, truffled bisque	20
Albacore tuna tartare, crispy rice fritter, mango, chile aioli	20
Beef tataki, spicy carrot slaw, sesame reduction, peanut crumble	22
Fresh mussels in: ~ spicy chipotle cream	23
~ house made bacon, tomato, garlic, fennel	23

ENTREES

Oyster mushroom tagliatelle, sundried tomatoes, basil, pine nuts, balsamic, parmesan	28
Braised beef pappardelle, mixed mushrooms, truffle cream	30
Prosciutto wrapped pork tenderloin, beer braised cabbage, apple, mustard demi	34
Pan seared steelhead, cous cous, wilted spinach, dill beurre blanc, capers	35
Lamb osso bucco, saffron risotto, gremolata	38
Lingcod, mussels, prawns, roasted fennel, nugget potato, saffron broth	38
AAA Beef tenderloin, potato pave, stilton butter, port demi glace	~ 6oz 46
	~ 8oz 59

18% gratuity will be added to parties of 8 or more