



SMALL PLATES

Fresh soup of the day	11
Classic caesar with lemon, parmesan, croutons	15
Roasted golden beets, organic greens, apple, goat cheese, candied pecans	16
Oyster mushroom turnover, mascarpone, arugula	17
Seared prawns, Pernod and lobster bisque, fennel, tarragon	17
House made gnocchi, pancetta, asparagus, truffled cauliflower cream	18
Fresh mussels in: ~ spicy chipotle cream	19
~ house made bacon, tomato, garlic, fennel	19
Seared scallops, parsnip and hazelnut puree, crispy pork belly, apple	20
Smoked beef croquettes, cucumber salad, roasted jalapeno aioli	20

ENTREES

Mushroom tagliatelle, black garlic and porcini reduction, artichokes, parmesan	24
Braised beef pappardelle, green peppercorn and brandy cream	26
Milk braised pork shoulder, truffled mushroom risotto, crispy onions	29
Pacific snapper, chorizo hash, Saltspring mussels, roast garlic broth	29
Seared albacore tuna, roasted golden beets, fresh dill, smoked buttermilk	29
Lamb osso bucco, saffron risotto, gremolata	32
AAA Beef tenderloin, potato pave, stilton butter, port demi glace	~ 6oz 39
	~ 8oz 49