



SMALL PLATES

Fresh soup of the day	10
Classic caesar with lemon, parmesan, croutons	12
Charred peaches, roasted fennel, arugula, prosciutto, stilton	15
Hand made gnocchi, roasted summer vegetables, fresh mozzarella, basil	15
Seared prawns, cucumber and dill gazpacho, artichoke hearts	15
Smoked lingcod croquettes, charred tomato and basil compote	16
*Torched beef tartare, black garlic aioli, pickled shallots, cured egg yolk, sourdough	17
*Tartare not available for take out	
Fresh mussels in: ~ spicy chipotle cream	18
~ house made bacon, tomato, garlic, fennel	18
Chicago (rare) venison, sauteed mushrooms, shaved parm, truffle aioli	19

ENTREES

Classic ratatouille, seasonal vegetables, fresh herbs, smoked cheddar custard	22
Prosciutto wrapped pork tenderloin, brown butter and carrot puree, roasted root vegetables	25
Seared Ahi tuna, sesame scented cauliflower, shoyu emulsion, spicy fried tofu	29
Scallop and prawns, garlic risotto, saffron reduction	29
Hay aged local duck breast, Okanagan apricot chutney, cabbage galette, parsnip puree	30
Lamb sirloin, charred peppers, saffron cream, nugget potatoes, mint chimichurri	31
AAA Beef tenderloin, potato pave, stilton butter, port demi glace	~ 6oz 38
	~ 8oz 46
Chef's 5 course tasting menu (entire table must participate, no substitutions)	55/Person