



FOR THE TABLE

Marinated olives, rosemary, aged balsamic	4
Butter roasted mushrooms	5
Local vegetables, roasted garlic and chickpea dip	10
Fresh mussels in: ~ house made bacon, garlic and fresh herbs	17
~ spicy chipotle cream	17
Charcuterie plate w/duck sausage, meats, olives & cheese	19
Chef's 5 course tasting menu (requires entire table to participate)	50/person

SMALL PLATES

Fresh soup of the day	9
Classic caesar with lemon parmesan croutons	9
Seared prawns, pernod reduction, shaved fennel and citrus salad	11
Local beet salad, greens, maple whipped goat cheese, walnuts	11
Braised beef shoulder, truffle scented mushroom and arugula salad	13

MADE FOR SHARING

Crispy calamari with fried garlic, fresno peppers and sweet chile gastrique	14
Local tomato and bocconcini panzanella, fresh basil, pinenuts	15
Pepper crusted Ahi tuna, smoked carrots, puffed wild rice	16
Butter poached lobster tagliatelle, truffled bisque sauce	16
Seared scallops, housemade bacon, candied onion reduction	17

ENTREES

Ratatouille with seasonal vegetables, nugget potatoes and fresh herbs	17
Penne with chicken in fresh basil pesto	19
Smoked pork shoulder, aged cheddar grits, wilted greens	24
Pan seared wild sockeye salmon, housemade gnocchi, local tomato compote	27
Seared Yarrow Meadows duck breast, duck confit hash, leeks	28
Seared halibut, local tomato and saffron scented risotto, roast fennel	29
AAA Beef tenderloin, stilton butter, potato gratin	~ 6oz 32
	~ 8oz 38
Herb crusted rack of lamb, spiced lamb shoulder, mint chutney	~ 2 chop 31
	~ 4 chop 39