



SMALL PLATES

Fresh soup of the day	12
Classic caesar with lemon, parmesan, croutons	16
Organic greens, cherry tomatoes, cucumber, goat cheese, pine nuts, balsamic vinaigrette	17
Roasted cauliflower, harissa, chickpea puree, mint gremolata	18
Smoked duck, rye crostini, maple dijon aioli, arugula	19
Seared prawns, Pernod and saffron cream, fennel, feta	20
Beef tartare, pickled mushroom, toasted brioche, truffle aioli, parmesan	20
Seared Hokkaido scallops, crispy rice, wasabi aioli, tamari gastrique	22
Fresh mussels in: ~ spicy chipotle cream	23
~ house made bacon, tomato, garlic, fennel	23

ENTREES

Roast beet risotto, whipped ricotta, fresh dill, balsamic, pine nuts	29
Braised beef pappardelle, mixed mushrooms, truffle cream	30
Seared steelhead, sweet pea and green curry puree, pickled vegetables	35
Local duck breast, Parisian gnocchi, golden beet and goat cheese puree, apple	38
Lamb osso bucco, saffron risotto, gremolata	38
Seared halibut, mussels, fennel, smoked paprika cream	39
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