



FOR THE TABLE

Marinated olives, rosemary, aged balsamic	4
Roast cauliflower fritters, house made chutney	8
Roasted brussel sprouts, pickled plums, shaved parmesan	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
Organic greens citrus vinaigrette, crumbled goat cheese	9
Prawn pops, roast pepper gel, arugula	11
Crispy pork shoulder confit, spicy cucumber salad	13

MADE FOR SHARING

Crispy calamari with fried garlic, fresno peppers and sweet chile gastrique	14
Roast local beets, aged goat cheese, pinenuts	15
Butter poached lobster tagliatelle, truffled bisque sauce	16
Beef tartare, truffle aioli, crispy yukon golds, cured egg yolk	17
Seared scallops, brown butter and carrot puree, smoked pork belly	17

ENTREES

Pappardelle, roast kale, local squash, pumpkin seeds, goat cheese	18
Penne with chicken in fresh basil pesto	19
Port braised beef shoulder, truffle mushroom risotto	24
Seared Ahi tuna, smoked carrots, puffed wild rice	25
Seared Yarrow Meadows duck breast, spiced parsnip puree, port poached figs	26
Seared wild sockeye salmon, roasted root vegetables, burnt horseradish cream	27
AAA Beef tenderloin, stilton butter, potato gratin	~ 6oz 32
	~ 8oz 38
Herb crusted rack of lamb, gnocchi and lamb leg ragout	~ 2 chop 31
	~ 4 chop 39