



## FOR THE TABLE

Marinated olives, rosemary, aged balsamic	4
Butter roasted mushrooms	5
Warm potato salad, fresh herbs, pancetta	11
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
Wheat berry salad, pinenuts, goat cheese and spiced parsnip puree	15
Pepper crusted Albacore tuna, smoked carrots, puffed wild rice	16
Housemade gnocchi, truffle scented duck confit, shaved parm	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
Seared scallops and prawns on local tomato and saffron scented risotto	26
Pan seared wild sockeye salmon, lobster and potato cake, bisque	27
Chorizo stuffed free range chicken, aged cheddar fritters, creamed spinach	28
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