



BRavo
RESTAURANT & LOUNGE

FOR THE TABLE

Marinated olives, rosemary, aged balsamic	4
Truffled cauliflower fritters, roast garlic aioli	8
Roasted brussel sprouts, pickled plums, shaved parmesan	10
Roast local beets, aged goat cheese, pinenuts	15
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, poached pear vinaigrette, maple goat cheese, candied walnuts	9
Shiitake wontons, sesame scented whipped tofu, housemade kimchi	12
Crispy pork shoulder confit, spicy cucumber salad	13

MADE FOR SHARING

Crispy calamari with fried garlic, fresno peppers and sweet chile gastrique	14
Cumin spiced prawns, avacado aioli, salsa verde	15
Butter poached lobster tagliatelle, truffled bisque sauce	16
House made gnocchi, duck confit, brown butter, fried sage	16
Seared scallops, brown butter and carrot puree, smoked pork belly	17

ENTREES

Roasted winter vegetables, spiced squash puree, pine nuts	18
Penne with chicken in fresh basil pesto	19
Port braised beef shoulder, truffle mash, mushroom ragout	24
Seared Ahi tuna, smoked carrots, puffed wild rice	25
Seared Yarrow Meadows duck breast, spiced parsnip puree, port poached figs	26
Lamb osso bucco, tomato and saffron scented risotto	27
Seared wild sockeye salmon, roast fennel, Italian sausage, mussels, saffron cream	28
AAA Beef tenderloin, stilton butter, potato gratin	~ 6oz 33
	~ 8oz 39
Herb crusted rack of lamb, gnocchi and lamb leg ragout	~ 2 chop 31
	~ 4 chop 39