



FOR THE TABLE

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| Marinated olives, rosemary, aged balsamic | 4 |
| Roast cauliflower fritters, house made chutney | 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 |

SMALL PLATES

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| Fresh soup of the day | 9 |
| Classic caesar with lemon parmesan croutons | 9 |
| Organic greens citrus vinaigrette, crumbled goat cheese | 9 |
| Lobster rangoon, lemongrass aioli, spicy pickled veg, popped quinoa | 13 |
| Crispy pork shoulder confit, spicy cucumber salad | 13 |

MADE FOR SHARING

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| Crispy calamari with fried garlic, fresno peppers and sweet chile gastrique | 14 |
| Prawns in Pernod, feta, roasted fennel | 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

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| 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 |
| Moroccan spiced lamb shank, Jerusalem cous cous, cashews | 27 |
| Seared wild sockeye salmon, lobster mash, bisque | 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 |