

OYSTERS on the half shell MP

DAILY SOUP \$6

HEIRLOOM TOMATO AND SQUID SALAD \$15

Marinated Humbalt squid, pickled onions, country bread, olive oil, aged balsamic

BEEF TARTARE \$18

Filet, fermented cabbage, grilled romaine heart, cashew purée, pickled red carrot

ORGANIC GREENS \$10

Organic greens, crispy vegetables, ginger vinaigrette

BEET SALAD \$16

Cured organic salmon, pickled raspberry, yogurt, granola, beet-coffee vinaigrette

RICOTTA AGNOLOTTI \$16

Brown butter roasted broccoli, broccoli purée, fresh Parmesan, fermented chili, toasted almonds, citrus

CHEESE FLIGHT 3 FOR \$15 OR 5 FOR \$22

BRAISED SHORT RIB \$25

Liquid polenta, glazed root vegetables, watercress, red wine jus

PAN ROASTED BC HALIBUT \$35

Potato scales, morels, ragout of spring vegetables, mushroom bouillon, halibut tortellini

GNOCCHI \$20

Braised rabbit, wild mushrooms, fresh herbs

LOCAL GUINEA FOWL \$28

Roasted breast and leg, smoked bacon flan, foie gras parfait, spinach, poultry jus

SEARED SCALLOPS \$25

Scallop mousse, roasted cauliflower, confit fennel, yellow curry, sliced green apple

BEEF FILET \$35

Pommes fondant, charred cipollini, wild mushrooms, pear, red cabbage purée, sherry jus

3 Course tasting menu \$50 / wine pairing \$35

CHEF NICK BEROLO