

OYSTERS on the half shell **MP**

DAILY SOUP **\$6**

"CRISPY SQUID & SANGRIA" **\$15**

Tempura Humboldt squid, sangria compressed melon, arugula, citrus

FOIE GRAS TERRINE **\$22**

Québec foie gras terrine, local strawberries, rhubarb chutney, hazelnut crumble

LOCAL RABBIT **\$18**

Rabbit loin, pistachio crust, rabbit terrine, turnip, cherry and pistachio brittle

SNOW CRAB **\$14**

Avocado roll, passion fruit gelée, pickled radish, vanilla marinated zucchini

GRILLED BABY ROMAINE **\$14**

Soft poached Bekings' farm egg, shaved truffle pecorino, white anchovy and Parmesan dressing

ROASTED BEETS **\$14**

Pickled raspberry, goat cheese mousse, cardamom crumble, coffee-beetroot vinaigrette

HEIRLOOM TOMATO **\$16**

Italian burrata, heirloom tomato, Acorn farm greens, olive oil

BEEF TARTARE **\$18 APPETIZER \$30 MAIN**

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

ORGANIC SALMON **\$19**

Pan roasted organic salmon, ragout of summer vegetables, mushroom bouillon

GARGANELLI **\$20**

Braised rabbit, wild mushrooms, fresh herbs

LOCAL GUINEA FOWL **\$27**

Roasted breast, smoked bacon flan, seared foie gras, spinach, braising jus

SEARED SCALLOPS **\$26**

Roasted cauliflower, fennel confit, yellow curry, sliced green apple, black garlic

WILD MUSHROOM RISOTTO **\$20**

Wild mushroom, shaved truffle pecorino, watercress

FLANK STEAK **\$25**

Roasted flank steak, king mushrooms, truffled romaine, parsnip puree, pickled apple, bordelaise