
entrées

Heirloom tomato salad \$16

tomato consommé dressing, lemon curd, pickled strawberries, grey owl cheese

Seared scallops \$20

beurre blanc, squid ink tuile
lemon gel, cauliflower

Beef tartare \$16

egg yolk gel, pickled heirloom carrots, black garlic

Asparagus soup \$14

morel mushroom, asparagus ribbons, parmesan

King crab salad \$16

avocado mousse, orange tuile, vanilla foam, compressed cucumbers

lunch menu

Oysters MP

Charcuterie \$16

Chef's choice of cured meat, cheese,
house pickle and baguette

Cheese flight 3 or 5 selections \$15/ \$22

plates principales

Lobster salad sandwich \$18

avocado purée, house smoked bacon,
focaccia, aioli

Beet pappardelle \$18

leek cream sauce, eggplant, cherry tomatoes,
baby leeks, pickled ramps, parmesan

Duck confit \$19

sweet potato pureé, Tokyo turnips,
fermented cabbage rolls

Steak & frites \$24

28 day dry aged 10z striploin, foie butter, frites

Arctic char \$24

potato pavé, beurre rouge, mushroom gel,
spring onion, wild mushrooms

Sur-Lie Burger \$18

duck confit stuffed patty, foie butter, bacon,
horseradish aioli, brioche bun

Chef Geofferey Ring and team