

APPETIZERS

CELERIAC SOUP

Lily Bulb, Truffle Bread Stick

8

DUNGENESS CRAB SALAD

Coconut Curry Yogurt

Crisp Taro & Micro Coriander

13

BABY ARUGULA SALAD

Candied Fennel, Bosc Pear

Toasted Almonds

Pecorino Romano & Aged Balsamic

12

ROMAINE SALAD

Lemon Garlic Dressing, White Anchovy

Focaccia Crisp, Soft Egg Yolk

Manchego Cheese

10

OYSTERS ON THE HALF SHELL

½ Dozen

Mignonette & Fresh Horse Radish

12

DAILY SELECTION OF MARKET

FRESH SEAFOOD

AQ

BRAISED PORK BELLY

Pickled Beets, Calvados Jus

13

CRISPY WARM

RABBIT RILLETTES

Apple Rémoulade

Pepper Saffron Emulsion

14

GARAM MASALA

SPICED AHI TUNA

Roasted Squash Salad, Sugared Pecans

Grand Marnier Dressing

14

Main Course Size
Supplementary Charge

8

15% Gratuity will be added to parties of 8 or more.

ENTRÉES

BRAISED LAMB SHANK

Caramelized Yam & Hazelnuts
Wilted Greens, Natural Spiced Jus
29

SEARED DIVER SCALLOPS & BRAISED VEAL CHEEKS

Parsnip Purée, Tokyo Turnips
Swiss Chard, Sherry Gastrique
32

FREE RANGE CHICKEN BREAST

Red Curry Squash Purée
Spicy Cashews
Fresh Chickpeas & Coconut Rice
25

ARCTIC CHAR

Melting Endive, Young Blue Potato
Red Caviar & Almond Gremolata
28

SABLEFISH

Truffle Barley Risotto
House Smoked Bacon, Soy Beans,
Maple Sherry Emulsion
28

AAA BEEF TENDERLOIN

Potato Purée
Broccoli Raab & Black Garlic
Peppercorn Sauce
32

SEARED TERRINE OF EGGPLANT

Goat's Cheese, Carrot Purée
Warm Arugula
22

WENTZEL DUCK BREAST

Braised Du Puy Lentils
Chanterelle Mushrooms, Green Beans
28

SIDES

Yukon Gold Potato Purée
7
Braised Cannellini Beans, Smoked Bacon
7
Warm Rapini with Black Garlic
7
Seasonal Vegetables
7
Qualicum Beach Scallop
5 ea.