

DINNER

5:30 PM

–
10:30 PM

TODAY'S SOUP	16	VEGETABLE POT PIE	28
		pea purée	
FARM STAND CHOPPED SALAD	18		35
white balsamic vinaigrette		SHRIMP & ASPARAGUS GARGANELLI	
		lemon & pistachios	
PEA SHOOT ARTICHOKE SALAD	21		40
lemon-avocado dressing		VANCOUVER ISLAND SALMON	
		fingerlings, artichoke emulsion	
CAESAR WEDGE	20		29
toasted brioche		STEAKHOUSE BURGER	
		choice of cheese, bacon, fries	
CITRUS MARINATED OLIVE	8		32
		ROASTED CHICKEN	
ROSEMARY ROASTED	10	mashed potatoes, mushrooms, pan jus	
MARCONA ALMONDS			42
		LONG ISLAND DUCK	
SWEETY DROP PEPPERS & PARMESAN	9	baby kale, plum compote	
			43
CARAMELIZED ONION DIP	15	NEW YORK STRIP STEAK	
		fingerlings, asparagus	
SMOKED SALMON FLATBREAD	24		
SHRIMP COCKTAIL	28		
bold cocktail sauce			
CHEESE & CHARCUTERIE	32		
grain mustard, cornichons			

On the Side

PETITE GREEN SALAD	12	FINGERLINGS	12
ASPARAGUS	12	MASHED POTATOES	12
BABY KALE & PINE NUTS	12	FRIES	12

Sweets

BIG APPLE	15	CHOCOLATE MOUSSE	15
ginger apple caramel, apple tatin ice cream		salted caramel ganache, yogurt sorbet	
PUMPKIN CHEESECAKE	15	CARROT CAKE	15
ginger snaps, vanilla ice cream		cream cheese frosting, walnut praline ice cream	