



JANUARY 17TH - FEBRUARY 4TH



starters

CAESAR SALAD

CHARRED ROMAINE HEART, CLASSIC CREAMY CAESAR DRESSING, ASIAGO SABLE, PARMESAN CHEESE, ROMAINE PURÉE, BACON POWDER ADD CRISPY PORK BELLY - \$6

DUCK MEATBALL

PARMESAN FOAM, TAGLIATELLE

BROCCOLINI

PICKLED VEGETABLES, ROMESCO SAUCE
GLUTEN FREE VEGETARIAN VEGAN

SCALLOP TRIO ADDITIONAL CHARGE \$5

PAN SEARED, GREEN PEA PURÉE, RED ONION PETAL, PICKLED SHALLOT
GLUTEN FREE

main course

BEEF CALDERETA

TOMATO & ANNATTO BRAISED BEEF SHOULDER, OLIVE, BELL PEPPER, TRIPLE COOKED POTATO, CRISPY SHALLOT GLUTEN FREE

STEELHEAD TROUT

PAN SEARED, HERB SAUCE, SWISS CHARD, BARLEY RISOTTO, DILL OIL
ADD SEARED SCALLOP - \$5 EACH OR 3 FOR \$13
SUBSTITUTE SMOKED SABLE FISH FOR TROUT \$5

CONFIT SUNCHOKE

BRAISED LENTILS, OYSTER MUSHROOM, KALE, SHERRY GASTRIC, SUNCHOKE CHIPS GLUTEN FREE VEGETARIAN VEGAN

dessert

BLUEBERRY CHIA SEED PUDDING

DRIED BLUEBERRY, BLUEBERRY PURÉE, WHIPPED COCONUT CREAM, LEMON BALM, TOASTED COCONUT GLUTEN FREE VEGETARIAN VEGAN

BROWNIE

TOASTED MARSHMALLOW FLUFF, RASPBERRY FLUID GEL, CHOCOLATE COOKIE CRUMBLE GLUTEN FREE

WINE PAIRINGS \$18

