

DINNER

5:00 PM - 9:30 PM

RAW + CHILLED

Seared Rare Albacore Tuna GF/DF 18
dashi aioli, pickled winter radish, crispy rice

Cured Steelhead Trout GF/DF 17
orange, mustard greens, citrus soy

Beef Tartare GF*/DF 15
smoked shoestring potato, capers, chives
egg yolk, whole grain crackers

SOUP + SALAD

Winter Green Salad GF/V 16
apple, pickled beets, goats' cheese, sherry vinaigrette

Chicory Salad GF/V 17
orange, grapes, st. agur, pecan praline, champagne-mustard dressing

Autumn Squash Bisque GF*/V 14
sour apple, pink peppercorn crème fraîche, crostini

SALAD ENHANCEMENTS

Crispy Chicken Thigh 10

Pan Seared Lingcod 12

Crispy Tofu 7

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SHARE PLATES

Parkerhouse Roll sake kasu butter, toasted rice	10
Black Pepper + Parmesan Frites GF/V parsley, aioli	8
Crispy Brussels Sprouts GF/V apple cider gastrique, pecorino	13
Fried Cauliflower GF/V labneh, preserved lemon, mint, sultana raisins	14
Chicken Liver Parfait grilled sourdough, apple mustard thyme + duck fat powder	16
Charred Octopus GF/DF smoked peppers, cucumber, espelette chili-cumin aioli	23
Seared Hokkaido Scallops GF/DF green curry, thai pork sausage, apple, crispy leeks	26

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LARGE PLATES

Pan Seared Lingcod GF	34
corn succotash, bacon, charred peppers + leeks	
Crispy Farmhouse Chicken Supreme GF	32
potato purée, grilled broccolini, mustard jus	
Potato Gnocchi V	28
celeriac purée, sweet onion, brown butter vinaigrette hazelnut, parmesan crackers	
Roasted Cauliflower VE/GF/DF	24
chickpea + quinoa salad, green olive tapenade salsa verde, preserved lemon + tahina	
Pink Swimming Scallop Linguine	26
vermouth butter, parsley, pecorino, toasted baguette	
Braised Lamb Shank GF	34
ras el hanout, quinoa tabbouleh, roasted cauliflower olives, preserved lemon	
Fraser Valley Duck Breast GF	36
braised mushrooms, apple mostarda sage roasted root vegetables, caraway-carrot jus	
8 oz Beef Tenderloin GF	52
roasted carrots, smoked onion marmalade carrot-truffle purée, toasted rice dukkah, red wine jus	

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BURGERS

- Crispy Chicken Burger** GF* 24
gochujang honey, cabbage slaw
bread + butter pickles, toasted brioche bun parmesan
+ black pepper frites or green salad
- Grilled Beef Burger** GF* 23
smoked onion marmalade, red wine braised
mushrooms, butter lettuce, aged white cheddar
toasted brioche bun parmesan + black pepper frites
or green salad
- Lentil-Mushroom Burger** GF*/V 21
Lockwood Farms egg, dill pickle, tomato
iceberg lettuce, yuzu aioli, brioche bun

DESSERT

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Pavlova VE	12
lime meringue, coconut cremeux, strawberry lychee compote, seasonal fresh fruits	
Textures of Baklava	11
cardamom cookie, rosewater ice cream honey roasted pistachios, brown butter crunch	
Crème Catalana GF*	10
guava semifreddo, toasted brioche, quinoa caramel crunch, seasonal fresh fruit, lemon gel, fresh mint	
Citrus Layer Cake	10
kalamansi diplomat, olive oil ice cream powder citrus gel, toasted fennel tuile	
Chocolate Decadence GF	13
sake kasu dark chocolate pâté, koji namelaka cocoa nib tuile, sake milk foam, chocolate soil	
Pot de Crème GF*	11
bourbon dark chocolate, feuilletine crunch tonka nib caramel	
Ice Cream + Sorbet GF	9
ask your server for flavours	
Fruit Plate	9
fresh selection of fruit + berries	
Bon Bons + Mignardise GF	3 for 12
chef's choice of chocolates + truffles	