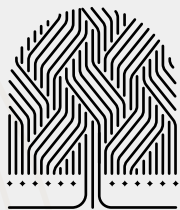


dinner



small plates

CHEESE STUFFED GARLIC BREAD	9
freshly toasted, seasonal herbs <i>(nf)</i>	
TIGER PRAWN	14
crispy rice crust, lemon, chili aioli <i>(df, nf)</i>	
GRILLED ASPARAGUS	18
prosciutto, manchego, potato mille feuille, yuzu aioli, salsa verde <i>(nf)</i>	
BEEF TARTARE	19
horseradish cream, cranberry mustard, truffle powder, crostini <i>(nf)</i>	
FRESH MUSSELS	19
sourdough, garlic, tomato, butter, marinara <i>(nf)</i>	

large plates

SEARED GNOCCHI	25
morel mushroom, asparagus, peas <i>(nf)</i>	
LINGUINI VONGOLE	28
cherry tomatoes, manilla clams, chili flakes, crispy shallots <i>(nf)</i>	
ROUGIE DUCK BREAST	31
pomme purée, fiddleheads, carrot soubise, braised endive, chirizu <i>(nf)</i>	
MISO MAPLE CURED SABLEFISH	34
quinoa tabbouleh, baby green apple salad, lemon beurre blanc <i>(nf)</i>	
ALBERTA BEEF TENDERLOIN	41
carrot, broccolini, pomme puree, demi glace <i>(nf, gf)</i>	
RABBIT TAGLIATELLE	28
creamed mushroom, braised rabbit, pecorino, arugula <i>(nf)</i>	

vegetables

CHILLED SWEET PEA VELOUTÉ	12
goat cheese, mint, sumac <i>(nf)</i>	
ROASTED BROCCOLI	14
orange yogurt zaatar, feta <i>(gf, nf)</i>	
FRESH TOMATO	15
burrata, fermented plum vinaigrette, smoked Maldon salt <i>(gf, nf)</i>	
EGGPLANT AND MAITAKE	14
tahini, ricotta, pickled onion, soy glaze, yuzu aioli, tenkasu <i>(nf)</i>	
WATERMELON	13
haloumi, mint, radish, cucumber gazpacho <i>(gf, nf)</i>	
PANZANELLA SALAD	12
green beans, baby green, tomato, crotons, tahini dressing <i>(gf)</i>	