



dinner



## small plates

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

## large plates

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

## vegetables

<b>ROASTED BROCCOLI</b> .....	<b>14</b>
orange yogurt za'atar, feta <i>(gf, nf)</i>	
<b>FRESH TOMATO</b> .....	<b>15</b>
burrata, fermented plum vinaigrette, smoked maldon salt <i>(gf, nf)</i>	
<b>EGGPLANT AND MAITAKE</b> .....	<b>14</b>
tahini, ricotta, pickled onion, soy glaze, yuzu aioli, tenkasu <i>(nf)</i>	
<b>WATERMELON</b> .....	<b>13</b>
haloumi, mint, radish, cucumber gazpacho <i>(gf, nf)</i>	
<b>PANZANELLA SALAD</b> .....	<b>12</b>
green beans, baby green, tomato, crotons, tahini dressing <i>(gf)</i>	