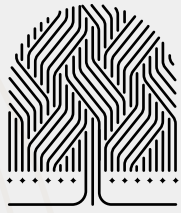


dinner



small plates

| | |
|---|----|
| CHEESE STUFFED GARLIC BREAD | 9 |
| freshly toasted, seasonal herbs | |
| TIGER PRAWN | 14 |
| crispy rice crust, lemon, chili aioli (<i>df</i>) | |
| SAVOY CABBAGE | 13 |
| bacon, tahini, miso cream, chili oil, feta | |
| BEEF TARTARE | 18 |
| horseradish cream, cranberry mustard, truffle powder, crostini | |
| GRILLED HUMBOLDT SQUID | 16 |
| green olive, artichoke, salsa verde, chorizo, tomato, lemon (<i>gf, df</i>) | |
| LOBSTER SHRIMP | 17 |
| potato mille feuille, ikura, wasabi aioli (<i>df</i>) | |

vegetables

| | |
|--|----|
| BEET AND BURRATA | 15 |
| beets, italian burrata, balsamic glaze, chicory, orange, hazelnuts, smoked duck breast (<i>gf</i>) | |
| ROASTED BROCCOLI | 13 |
| greek yogurt, gochujang, grana padano | |
| EGGPLANT | 15 |
| maitake mushroom, ricotta, soy glaze, yuzu aioli, tenkasu | |
| ROASTED FINGERLING POTATO | 10 |
| rosemary, garlic, parsley, duck fat (<i>gf</i>) | |
| HONEY BUTTER GLAZED CARROT | 12 |
| labneh, carrot puree, dried cranberry, sunflower seed dukkah | |
| CAULIFLOWER GRATIN | 14 |
| grana padano, sumac, pickled onion, gremolata | |

large plates

| | |
|--|----|
| LINGUINE VONGOLE | 29 |
| fresh manilla clams, chili flakes, cherry tomato | |
| RABBIT TAGLIATELLE | 29 |
| creamed mushroom, braised rabbit, pecorino, arugula, sage | |
| MISO MAPLE CURED SABLEFISH | 38 |
| bok choy, cipollini, grapefruit beurre rose, apple salsa (<i>gf</i>) | |
| OCEAN CIOPPINO | 36 |
| mussels, clams, prawns, scallops, olives, marinara, grilled sourdough | |
| PAN ROASTED HALF CHICKEN | 33 |
| soy chili glaze, brie, baby green salad | |
| ROUGIE DUCK BREAST | 35 |
| israeli couscous, spinach, demi glace, chirizu | |
| 18OZ ALBERTA BEEF RIBEYE | 79 |
| <i>- for two</i> panko topped bone marrow, demi glace | |