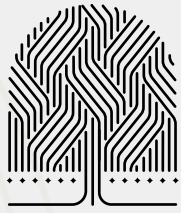


dinner



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	14
greek yogurt, gochujang, grana padano	
EGGPLANT & MAITAKE	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	15
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	
ICELANDIC COD	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	