

Dinner

Menu subject to change

STARTERS

soup - daily inspiration 8

fuji apple salad - butter lettuce, celery, grapes, walnuts 9

crispy goat cheese - roasted beets, pear, lentils 11

albacore tuna - daikon radish salad, orange-ponzu vinaigrette 14

beef carpaccio - roasted tomatoes, watercress, pine nuts, lemon, olive oil 16

MAINS

wild BC salmon - cauliflower, potato, capers, brown butter hollandaise 24

crispy ling cod - clam chowder with bacon & fennel 22

ricotta tortelloni - pecorino, sage, pistachio butter 21

chicken & butternut squash curry - jasmine rice, coconut, Thai basil 21

beef tenderloin - broccolini & shiitake mushrooms stir-fry, cashews, szechuan pepper, shallot, soy 34

lamb sirloin - baby turnips, carrots & mints, almonds, golden raisins 23

SWEET & CHEESE

cheesecake - gooseberry compote 7.5

baked hot chocolate - hazelnut, marshmallow, whipped cream 8

vanilla ice cream float - orange soda or root beer 6

chocolate truffles - van gogh espresso vodka 2ea

house made ice cream & sorbet - 3 flavours

selection of cheeses for two - house made raisin & hazelnut bread 18