

## Starters

### ***Pulpo Confit*** GF

charred octopus/ preserved lemon/ celery/ soubise \$18.95

### ***Prime Beef Tenderloin Tartare*** \*

crispy capers /olive oil/Parmigiano Reggiano/red onion/  
cured egg yolk/ sauce gribiche /micro arugula \$ 21.95

### ***Crispy Braised Pork Belly*** GF

bacon fat black beans/ vanilla coffee date puree /pickled peppers \$14.25

### ***Foie Gras*** \*

honey seared pineapple/saffron/Sauternes/ brioche pain perdu/vanilla salt \$27.95

### ***Sambuca Mussels*** GF

smoked salmon/tomato/cream \$15.25

### ***Duck Confit*** GF

Le Puy lentils/ apple chive slaw/apple glaze \$15.25

### ***Lobster Bisque Soup*** GF

Sherry crème fraiche/lobster mousseline \$13.95

### ***House Cured Maple Cherry Smoked Salmon***\*

pickled red onion/ caper/ egg yolk/ five spiced Dijon \$13.95

## Salads

### ***Roasted Beet***

Haricot verts/ crispy chevre/ spiced yogurt/ pepitas \$14.95

### ***Smoked Caesar***

cured egg yolk/tempura white anchovies/croutes smoked salt \$13.95

### ***Spinach*** GF

Mission fig/candied walnut/Moody blue/tomato/red onion/red wine vinaigrette \$12.50

### ***Frisée*** GF

Bacon lardons/ tomato/ red onion/63 degree egg/  
Banyuls vinaigrette \$15.50

## ***Entrées***

### ***Daily Feature\****

#### ***Maple Leaf Farms Pan Rendered Duck Breast\****

Parmesan gnocchi/wild mushrooms/pomegranate gastrique/ pomegranate “caviar” \$47

#### ***Bacon Wrapped Pork Tenderloin\****

herbed spätzle/haricot verts/apple Dijon emulsion \$42

#### ***Grilled Prime Filet\**** GF

duck fat fingerlings/grilled asparagus/wild mushroom bordelaise \$66

#### ***Pan Roasted Long Line Caught Chilean Sea Bass\****

caramelized fennel/ orange/ pistachio/ ras el hanout brown butter-butternut puree/ tamarind caramel \$54

#### ***Risotto “Caponata”*** GF VGN

eggplant/tomato/saffron \$35

#### ***Seared Chicken Breast***

herb marinated /ratatouille/crispy dauphinoise \$38

#### ***Roasted Rack of Lamb\****

za'atar/ olive oil semolina cake/ cumin carrots/ black garlic aioli/red wine gastrique \$68

#### ***Faroe Island Seared Salmon\**** GF

garbanzo panisse/pea tendrils/hibiscus reduction/crispy skin \$44

*Gluten Free (GF) Vegan (VGN) Contain Nuts (CN)*

*\*Items served raw or rare, including: meats, poultry, seafood, shellfish  
or eggs, may increase your risk of food borne illness*

*An automatic gratuity of 20% will be added to parties of 6 or more*

## ***Desserts***

### ***Drown in Hot Chocolate*** GF, CA

Spiced & Spiked Hot Chocolate  
Flourless Chocolate Cake  
Brown Sugar Bourbon Ice Cream \$13.50

### ***Tahitian Vanilla Bean Crème Brûlée*** GF

Fresh Berries \$12.95

### ***Chocolate Nanaimo Cube*** CN, CA

Pecan Coconut Chocolate Cake/ Praline Cream, German Chocolate Frosting \$12.25

### ***Granny Smith Apple Almond Torte*** GF, CN

Warm Apple Almond Frangipane  
Brown Butter Almond Ganache  
Chai Spice Meringue Kisses \$12.75

### ***Vanilla Cheesecake & Pumpkin Spice Cake***

Layered with Gingersnap Crust/ Crème Fraiche Cream Cheese Mousse \$11.95

### ***Sorbet*** GF, VGN

Check with Server for Daily Selections \$10.50

### ***Ice Cream*** GF

Chocolate/ Vanilla or Daily Feature \$9.95  
with Fresh Seasonal Berries \$10.95

Gluten Free (GF)  
Vegan (VGN)  
Contains Nuts (CN)  
Contain Alcohol (CA)