

# DINNER

5:00 PM - 9:00 PM

## TO START

<b>Hokkaido Scallops + Pork Belly</b> GF/DF*	25
chickpea puree, zucchini, black pepper gastrique sun dried tomato tapenade, carrot chips Add an extra scallop	9
<b>Wild Mushroom Agnolotti</b> V	22
seasonal wild mushrooms, squash puree, sherry vinaigrette candied pecans	
<b>Smoked Albacore Tuna</b> GF/DF	19
Japanese mayonnaise, yuzu pickles, nori crisps, birds eye chili	
<b>Beef Carpaccio</b> GF*/DF*	19
lemon aioli, farmhouse cheddar, arugula sweet onion vinaigrette, pickled onions, sourdough crisps	
<b>Foie Gras Parfait</b>	24
plum compote, Sauternes gel, maple pepitas, brioche	
<b>Crispy Foragers Galley Oyster Mushrooms</b> GF/VE	16
tomato basil emulsion, pickled onions, cilantro	
<b>Baked Oysters</b> DF	7 ea
miso aioli, yuzu kosho, crispy rice	
<b>Hokkaido Milk Buns</b> V	7
sake kasu butter	
<b>Smoked Paprika + Sumac Fingerlings Potatoes</b> GF/VE	8
chermoula sauce	

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<b>Square Root Squash Salad</b> GF/V	16
arugula, whipped goat cheese, citrus vinaigrette pumpkin seed + almond praline	
<b>Organics Greens</b> GF/V	16
candied hazelnuts, shaved fennel, compressed apples farmhouse cheddar, apple sake vinaigrette	
<b>Salad Enhancements:</b>	
Add Wild BC Salmon GF/DF	19
Add Chicken Breast GF/DF	14
Add Grilled Portobello Mushroom GFVE	9

# ENTRÉE

<b>Seafood Piperade</b> GF*	36
roasted pepper + tomato broth, clams, wild salmon white fish, leeks, confit potatoes, charred scallion relish pancetta, grilled sourdough	
<b>Baked Sablefish</b> GF/DF*	42
beluga lentils, salsa verde, charred chicory, tomato chutney flax seed crisps	
<b>Braised Beef Short Rib</b>	47
mashed potatoes, onion crumb, baby carrots, grilled kale, pan jus	
<b>Sockeye Salmon</b> GF*	39
semolina polenta, crispy brussel sprouts, balsamic reduction pea shoots, apple + caramelized onion mostarda	

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<b>Duck Breast</b>	39
sweet pork sausage turnip cake, squash puree, pickled plums seared cabbage, kohlrabi, orange cilantro vinaigrette	
<b>Chicken Breast</b> GF	36
steel cut oat risotto, madeira jus, baby carrots, cauliflower, fingerling chip, chimichurri, herb salad	
<b>Tagliatelle Bolognese</b>	29
classic bolognese sauce, parmesan, parsley	
<b>Saanichton Farms Whole Wheat Cavatelli</b> v	27
square root farms roasted vegetables, chèvre mousse arugula pesto, pine nut praline	
<b>NY Striploin</b> GF/DF	
fingerlings potatoes, chermoula, local roasted vegetables red wine jus	
<b>12oz</b>	59
<b>6oz</b>	41
<b>Harvest Grain Bowl</b> GF/VE	26
steel cut oat risotto, portobello mushroom, roasted squash tomatoes, charred kale, garlic vinaigrette	