



FOUR COURSE PRIX FIXE

\$49 PER GUEST

AMUSE BOUCHE _____

STARTER _____

CHICKPEA & HALLOUMI SALAD

grilled halloumi, hummus, cucumber, mixed greens, pickled beets, dill, parsley, za'atar, radish, crispy chickpeas, allium vinaigrette

HUMBOLDT SQUID

lightly fried squid, white bean hummus, chermoula, arugula, dried Moroccan olives

BASQUE CROQUETTE

Lingcod, chorizo, piquillo pepper aioli, pepper & onion relish, manchego

1/2 LB MUSSELS | ADD \$6

Salt Spring Island mussels, pork chorizo, creamed leeks

MAIN _____

BRAISED SHORT RIBS

braised boneless short rib, creamy polenta, roasted Brussel sprouts, sofrito, onion jam, potato crumb, red wine jus

SOCKEYE SALMON

seared salmon, Manila clams, braised kale, cannellini beans, fennel, celeriac, tomato fumét

PRAWN & SAUSAGE ORECCHIETTE

grilled prawns, pork & fennel sausage, kale, rapini, fennel, parmesan, herb pangrattato

HALIBUT | ADD \$4

kombu poached halibut, kohlrabi, roasted leeks, daikon, potato rosti, dashi vin blanc, black chili oil

STRIPLOIN | ADD \$18

AAA 12 oz striploin, roasted potatoes, seasonal vegetables, red wine jus

DESSERT _____

"OREO" PANNA COTTA

vanilla panna cotta, chocolate shortbread, raw honey, freeze-dried raspberries, mint

APPLE CRUMBLE

caramel apple, almond streusel, vanilla ice cream

INFORMED DINING

Please let us know if you have a food allergy or sensitivity.

We are unable to guarantee the absence of some allergens due to our shared kitchen prep environment.

AVAILABLE SUNDAY - THURSDAY

20240218