



Appetizers

freshly-baked rosemary and sea salt focaccia, really good EVOO and 18 year old balsamico	9
caesar salad, confit garlic, roasted tomato, grana padano, crostini	16
butternut squash salad, arugula, toasted walnuts, chevre, caramelized orange vinaigrette	14
shimeji mushroom galette, gruyere, caramelized onion, thyme, grana padano	14
camembert stuffed meatballs, zucchini noodles, confit garlic-tomato sauce, pesto	16
spicy chili prawns with house made kim chi, yam chips, radish sprouts	20
phyllo wrapped baked brie, buttery brioche, honey, poached pear, walnuts	19
pistachio and fig pork terrine, house pickles, gherkins, dijon, baguette	18

Mains

hand-rolled potato gnocchi, house bolognese, parmesan regiano, tomato, pesto oil	34
local pumpkin risotto, grana padano, extra virgin picual olive oil	26
spice brined pork chop, truffled spaetzle, leek, parsnip, blueberry-pork sauce	34
duck breast, warm chickpea and apricot salad, asian greens, beet purée, fennel jus	37
pan roasted halibut, gnocchi alla romana, king oyster mushrooms, gai lan, miso glaze	50
beef tenderloin, phyllo wrapped mashed potato, wild mushroom demi-glaçe, café de paris	50
maple ridge chicken suprême, mary's garden fall squash, corn succotash, sauce aurora	34