



## 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
mesclun salad, lemon hummus, miso roasted radish, toasted almonds, orange vinaigrette	14
scallop crudo, edamame puree, pico de gallo, lime, harissa oil	20
charred humboldt squid, spanish chorizo, peanut-chili sauce, bread crumbs	20
garlic-chili prawns, orange and soy poached daikon, puffed wild rice	20
phyllo wrapped baked brie, honey, compressed apple & fennel salad, buttery brioche	19
saltspring island mussels in lobster and saffron broth, fresh herbs, roasted garlic focaccia	25

## Mains

---

hand-rolled potato gnocchi, brown butter, sage, house cured bacon, grana padano reserve	34
pesto-cream spaghetti alla chitarra, artichokes, confit garlic, capers, grana padano	29
beef tenderloin, tomato provencal stuffed mushroom caps , peppercorn cream demi	50
patagonian seabass, shallot and mushroom crêpe, snap peas, lemon-caper emulsion	50
pan roasted duck breast, 5 spice turnips & diakon, coconut-carrot puree, sour cherry gastrique	39
dijon crusted lamb rack, fondant new potatoes, charred sweet peppers, mint-red wine jus	50
butter poached lobster tail, fingerling potatoes, fennel, asparagus, green goddess dressing	48
proscuitto wrapped chicken, stuffed with gruyère and pepper, brie polenta, apricot compote	39