



FIRST BITES
OCEAN "COCKTAILS"

TOMATO AND VODKA DRESSED BC BABY SHRIMP
HORSERADISH, LOCAL MICRO HERBS
20

ROCK CRAB COCKTAIL
CELERIAC REMOULADE, CAVIAR
26

SALADS

ARTISAN GROWN LEAVES, RED WINE POACHED EGG
PICKLED SHALLOTS, WARM BACON VINAIGRETTE
16

WHOLE LEAF ROMAINE CAESAR SALAD
ANCHOVY, CRISPY CAPERS, REGGIANO AND GARLIC DRESSING.
RUSTIC CROUTONS
17

ROASTED BEET SALAD
ARUGULA, CHEVRE, AGED BALSAMIN REDUCTION, OLIVE OIL
18

SMALL PLATES

GRILLED ARGENTINIAN PRAWN BROCHETTE
PRESERVED LEMON
16

BAKED ESCARGOT
BAKED IN HERB & GARLIC BUTTER
19

ROASTED BUTTERNUT SQUASH "VELOUTE"
TOASTED PUMPKIN SEEDS, CREME FRAICHE, FRIED SAGE

18



MAIN COURSE

HERB CRUSTED SABLEFISH

*RATATOUILLE, THYME SCENTED BASAMATI RICE, WARM LEMON
& OLIVE OIL SAUCE*

54

PAN SEARED STEELHEAD

*OCEAN WISE ARGITINIAN RED PRAWN & WILD RICE "PAELLA",
PORT REDUCTION,
SAGE BROWN BUTTER*

56

CHICKEN BREAST SUPREME "KIEVE"

POTATO ALIGOT, TARRAGON CHICKEN JUS

54

HERB CRUSTED RACK OF LAMB

ROASTED BAY NUGGETS, LAMB JUS

68

BEEF TENDERLOIN

*CELERIAC TART, ROASTED CAULIFLOWER, FARMHOUSE CHEESE
CRACKLING, DOUBLE VEAL STOCK REDUCTION*

72

PLATTER FOR TWO

*GARLIC BUTTER BASTED LOBSTER TAIL, GRILLED BEEF
TENDERLOIN, GARLIC PRAWN SAUTE, YUKON MASH POTATO,
SEASONAL VEGETABLES, JUS AND DRAWN BUTTER*

145

FORAGED MUSHROOM TAGLIATELLE

*WILD AND CULTIVATED MUSHROOMS, WHITE WINE AND BUTTER
EMAULSION, TRUFFLE OIL, FRESH HERBS*

46



FROM OUR BAKERY 18

CRÈME BRÛLÉE

WARM HARRISON BREAD PUDDING
SULTANA, CRÈME ANGLAISE,

LEMON & VANILLA CHEESECAKE
BERRY COULIS

BLACK FOREST CAKE
KIRSCH MACERATED SOUR CHERRIES, CHOCOLATE SAUCE

AFTER DINNER COFFEES 15
1.5 OZ

B52
KAHLUA, BAILEYS IRISH CREAM, GRAND MARNIER, COFFEE

POLAR BEAR
PEPPERMINT SCHNAPPS, BAILEYS, HOT CHOCOLATE

BAILEYS COFFEE
BAILEYS IRISH CREAM, COFFEE

BLUEBERRY TEA
AMARETTO, GRAND MARNIER, TEA

MONTE CRISTO
KAHLUA, GRAND MARNIER, COFFEE

3B
BAILEYS, BRANDY, BENEDICTINE