

DINNER

SNACKS

BREAD whipped butter, maldon salt	9
OLIVES smoked castelvetranos, marinated olive medley, citrus, herbs	10
OYSTERS pickled shallot pearls, mignonette	15
SQUID fingerling potato, shishito peppers, romesco sauce, aioli	16
DUCK CROQUETTES confit duck, espelette aioli, honey	16

FROM THE GARDEN

LITTLE GEMS CAESAR garlic crumbs, shaved padano	16
ARUGULA SALAD okanagan goat cheese, grapes, candied walnuts, sherry-walnut dressing	18
BURRATA asparagus, peas, green garbanzo beans, prosciutto, sourdough toast	21
GNOCCHI whipped ricotta, mushrooms, peppery greens, pickled ramps	18
POTATO devilled egg aioli, cornichons	10
BEETS + CARROTS tarragon vinaigrette, puffed barley, labneh	12
ASPARAGUS sauce gribiche, crispy prosciutto, 6 min egg	15

SHARES

SCALLOPS almond puree, green beans, bacon, apple, watercress, warm shallot vinaigrette	21
SKILLET CHEESE ROLLS boursin, fontina, mozzarella, basil, creamy parmesan dip	19
HUMMUS & SPICED LAMB lamb merguez, pine nuts, sumac, forno-baked za'atar pita	19
PORK BELLY madeira-brown sugar glaze, almond-raisin agrodolce, fennel pollen	18
WAGYU CARPACCIO watercress aioli, hickory chips, yolk gel, pickled mustard seeds	22
FRUITS DE MER PLATTER side-stripe shrimp, prawns, mussels, clams, oysters, crab	MP

PASTA + SKILLETS

SKILLET MAC N' CHEESE trottolo, mornay sauce, gruyere, mozzarella, herb bread crumbs	21
+sidestripe shrimp 9 +bacon 4 +mushrooms 4 +fresh truffle 18	
PAELLA chorizo, clams, prawns, peas, roasted peppers, saffron, tomato	30
RABBIT RAGU strozzapreti, mustard-braised rabbit, pancetta, piave vecchio	28
MUSSELS + SIDE-STRIPE SHRIMP house-made spaghetti, tomato butter, fennel, sorrel	30

MAINS

STEELHEAD SALMON chorizo & cannellini bean ragu, cavolo nero	36
HALIBUT creamed corn puree, potato, carrot, celery, chili & chive oils	39
PORK CHOP onion soubise, cipollini onion, guanciale, asparagus	38
DUCK BREAST smoked duck fat-beet puree, beets, radicchio, pecan granola	42
LAMB SIRLOIN spiced du puy lentils, dried apricots, harissa carrots, charred labneh	46
NY STRIPLOIN diavola butter, broccolini, fries, salsa verde	54
BEEF TOMAHAWK PLATTER potato pave, cauliflower gratin, grilled asparagus, truffled mushrooms, broccolini, jus	235