

## DINNER

### RAW + CHILLED

Seared Rare Albacore Tuna 20  
kimchi emulsion, charred cabbage  
toasted nori, ponzu caviar  
GF/DF

West Coast Shucked Oysters 4 ea / 45 doz  
cucumber mignonette  
lemon, horseradish  
GF/DF

Side Stripe Shrimp 22  
charred jalapeno dressing  
iceberg lettuce, avocado + cucumber  
GF

Beef Tartare 23  
hickory sticks, egg yolk gel  
dill pickle, aioli, crostini  
GF\*/DF

### SOUPS + SALADS

Saanich Green Salad 16  
apple, pickled beets, goats' cheese  
sherry vinaigrette  
GF/V

Chicory Salad 17  
orange, grapes, st. agur, pecan praline  
champagne-mustard dressing  
GF/V

Autumn Squash Bisque 14  
sour apple, pink peppercorn  
crème fraîche, crostini  
GF\*/V

Salad Enhancements:  
Herb Marinated Chicken Breast 10  
Pan Seared Lingcod 12  
Crispy Tofu 7

### SHARE PLATES

Parkerhouse Roll 10  
sake kasu butter, toasted rice

Black Pepper + Parmesan Frites 12  
parsley, aioli  
GF/V

Chicken Liver Parfait 18  
autumn fruit, grilled sourdough, kabocha  
squash chutney

Charred Octopus 23  
smoked peppers, cucumber  
chili-cumin aioli  
GF/DF

Seared Hokkaido Scallops 26  
green curry sauce, thai pork sausage  
apple, crispy leeks  
GF/DF



## DINNER

### LARGE PLATES

Pan Seared Lingcod corn succotash, bacon charred peppers + leeks GF	34	Braised Lamb Shank ras el hanout, quinoa tabbouleh roasted cauliflower, castelvetroano olives preserved lemon GF	34
Crispy Farmhouse Chicken Supreme potato purée, grilled broccolini mustard jus GF	32	Fraser Valley Duck Breast foraged mushrooms, autumn fruit mostarda sage roasted root vegetables caraway-carrot jus GF	36
Potato Gnocchi celeriac purée, sweet onion brown butter vinaigrette hazelnut, parmesan crackers V	28	Prime Beef Cuts 8 oz Tenderloin 14 oz Ribeye smoked onion marmalade carrot-truffle purée toasted rice dukkah, red wine jus GF	50 82
Pink Swimming Scallop Linguine vermouth butter, parsley pecorino, toasted baguette	26		

### SIDES

Pommes Purée chives, maldon salt GF/V	13	Crispy Brussels Sprouts apple cider gastrique, pecorino GF/V	13
Grilled Broccolini chili, lemon, parmesan GF/V	14	Roasted Carrots celeriac purée, dill, leeks GF/V	12

### CASUAL FARE

Grilled Chicken Burger herb marinated chicken breast house pickles, tomato, iceberg lettuce aged white cheddar, yuzu aioli, brioche bun parmesan + black pepper frites or green salad GF*	22	Grilled Beef Burger smoked onion marmalade, red wine braised mushrooms, iceberg lettuce aged white cheddar, yuzu aioli, brioche bun parmesan + black pepper frites or green salad GF*	23
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