

TO START

Fresh Shucked Island Oysters GF/DF	dozen	46
mignonette, lemon, Aura hot sauce	half dozen	24
Hokkaido Scallops + Pork Belly GF/DF*		25
chickpea puree, zucchini, black pepper gastrique		
sun dried tomato tapenade, carrot chips		
Add an extra scallop		9
Wild Mushroom Agnolotti v		22
seasonal wild mushrooms, squash puree, sherry vinaigrette, candied pecans		
Smoked Albacore Tuna GF/DF		19
Japanese mayonnaise, yuzu pickles, nori crisps, birds eye chili		
Beef Carpaccio GF*/DF*		19
lemon aioli, farmhouse cheddar, arugula, sweet onion vinaigrette		
pickled onions, sourdough crisps		
Foie Gras Parfait		24
plum compote, Sauternes gel, maple pepitas, brioche		
Crispy Foragers Galley Oyster Mushrooms GF/VE		16
tomato basil emulsion, pickled onions, cilantro		
Baked Oysters DF		7 ea
miso aioli, yuzu kosho, crispy rice		
Hokkaido Milk Buns v		7
sake kasu butter		
Smoked Paprika + Sumac Fingerlings Potatoes GF/VE		8
chermoula sauce		
Square Root Squash Salad GF/V		16
arugula, whipped goat cheese, citrus vinaigrette, pumpkin seed + almond praline		
Northstar Organics Greens GF/V		16
candied hazelnuts, shaved fennel, compressed apples, farmhouse cheddar		
apple sake vinaigrette		

Salad Enhancements:

Add Wild BC Salmon GF/DF	19
Add Chicken Breast GF/DF	14
Add Grilled Portobello Mushroom GFVE	9

ENTRÉE

Seafood Piperade <small>GF*</small>	36
roasted pepper + tomato broth, clams, wild salmon, white fish, leeks confit potatoes, charred scallion relish, pancetta, grilled sourdough	
Baked Sablefish <small>GF/DF*</small>	42
beluga lentils, salsa verde, charred chicory, tomato chutney, flax seed crisps	
Braised Beef Short Rib	47
mashed potatoes, onion crumb, baby carrots, grilled kale, pan jus	
Sockeye Salmon <small>GF*</small>	39
semolina polenta, crispy brussel sprouts, balsamic reduction, pea shoots apple + caramelized onion mostarda	
Duck Breast <small>GF</small>	39
sweet pork sausage turnip cake, squash puree, pickled plums seared cabbage, kohlrabi, orange cilantro vinaigrette	
Chicken Breast <small>GF</small>	36
steel cut oat risotto, madeira jus, baby carrots, cauliflower, fingerling chip chimichurri, herb salad	
Tagliatelle Bolognese	29
classic bolognese sauce, parmesan, parsley	
Sannichton Farms Whole Wheat Cavatelli <small>v</small>	27
square root farms roasted vegetables, chèvre mousse arugula pesto, pine nut praline	
NY Striploin <small>GF/DF</small>	
fingerlings potatoes, chermoula, local roasted vegetables, red wine jus	
12oz	59
6oz	41
Harvest Grain Bowl <small>GF/VE</small>	26
steel cut oat risotto, portobello mushroom, roasted squash, tomatoes charred kale, garlic vinaigrette	