



4-course Dinner Early Seating 5-6 PM • 109 Evening Seating 6-8:30 PM • 149 Live Music begins at 6:30 PM

AMUSE

Cured and torched steelhead, brown butter vinaigrette, beets, pickled shallots, crispy potato

Vegetarian sub available

BREAD SERVICE

House made focaccia and rye sourdough

Add fresh oysters · 22 | 40 Yuzu kosho mignonette, lemon, horseradish

FIRST

SPOT PRAWN LOUIE

Poached spot prawns, crisp romaine heart, creamy tomato dressing, pickled tomato, avocado, cucumber, egg yolk emulsion, chili oil, focaccia crisp

GOAT CHEESE AGNOLOTTI

Charred carrot, smoked pecan, buttermilk soubise, gremolata, parmesan

HALIBUT CAKE

Crispy halibut cake, dill emulsion, smoked steelhead caviar, lemon oil, herb and radish salad

Add to any dish: Scallops • 18 Warm Picked Dungeness Crab • 29 Shaved Truffles • 10

MAIN

BEEF TENDERLOIN

CAB beef tenderloin, king oyster mushroom, braised beef shank, potato pave, baby carrot, red wine demi

DUCK DUO

Yarrow meadows breast, duck confit croquette, ricotta gnocchi, frisee, squash, cherry jus

SABLEFISH

Green curry baked sablefish, salt spring mussels, beluga lentil, roasted broccolini, lemongrass curry, cilantro, cashews

CAULIFLOWER

Hazelnut crusted cauliflower, porcini and mixed mushroom risotto, shaved winter truffles, herbs, parmesan

DESSERT

CHOCOLATE TORTE

Peanut butter mousse, berry jam, candied peanuts, shattered raspberries

STICKY TOFFEE PUDDING

Warm sticky toffee cake, lace cookie, vanilla ice cream, toffee caramel sauce

LIME TART

Crème Chantilly, mango sorbet, passion fruit gel, toasted coconut



