

## Starters

Daily Soup AQ  
Baguette & Butter 7

Mortadella Flatbread 14  
Pepper Agrodolce, Basil Pesto, Feta, Basil

Escargot Vol Au Vent 19  
Puff Pastry, Herb Butter

Hummus & Lamb Dip 19  
Lamb Keema, Sesame Seeds,  
Garlic Chips, Pita Bread  
*Add more Pita 3*

Caesar Salad 19  
Gem Lettuce, Caesar Dressing,  
Crispy Pork Belly, Brioche Crouton,  
Parmigiano, Anchovy

Hannah Brook Farm Greens 17  
Pickled Blackberry, Cucumber, Red Onion,  
Baby Tomato, Castelvetrano Olives, Feta  
Mustard Vinaigrette (V, GF)

Burrata & Panzanella 24  
Heirloom Tomatoes, Balsamic Vinaigrette,  
Cucumber, Basil, Pickled Red Onion,  
Butter Confit Sourdough (V)

🌀 Spicy Prawn & Quinoa Salad 22  
Tzatziki, Cucumber, Baby Tomato,  
Castelvetrano Olives, Garden Mint, Parsley

Prosciutto & Melon 24  
Stracciatella Cheese, Melon Vinaigrette,  
Compressed Melon Balls, Basil

## To Share

🌀 Seared Scallops 29  
Pepper Puree, Rosti, Asparagus (GF)

🌀 Mussels & Clams 29  
Basil Pesto, Cream, Capers, Cherry Tomatoes,  
Grilled Focaccia

🌀 Ahi Tuna Tartare 22  
Strawberry Vinaigrette, Strawberry, Rhubarb,  
Cucumber, Mint, Basil (GF)

🌀 Octopus Mosaic 24  
Sherry Vinaigrette, Herb Puree, Grapes,  
Confit Baby Tomatoes (GF)

Wagyu Beef Carpaccio 24  
Horseradish Aioli, Parmigiano, Fried Capers,  
Cured Egg Yolk, Crostini

Grilled Chicken “Shish Kebab” 21  
Mediterranean Marinade, Tzatziki,  
Bell Pepper, Zucchini, Red Onion,  
Greek Salad

Crispy Coconut Prawns 19  
Louie Sauce, Arugula Salad

Crispy Eggplant 18  
Tomato Sauce, Basil Aioli (V)

🌀 Candied Steelhead Dip 12  
Cream Cheese, Maple Syrup, Dijon, Dill,  
Kennebec Potato Chips  
*Add more Potato Chips \$*

## Land & Sea

Steak & Frites  
12oz AAA Beef NY Striploin 52  
6oz AAA Beef Tenderloin 54  
Brandy Peppercorn Jus, Frites,  
Truffle Aioli

Grilled Lamb Sirloin 39  
Courgette Puree, Wild Mushroom,  
Spinach, Grilled Asparagus,  
Roasted Baby Potato, Sauce Pimento

Roasted Half Chicken 39  
Sauce Ravigote, Crispy Baby Potato,  
Sautéed Seasonal Vegetables

Veal Milanese 37  
Sauce Aurora, Salad,  
Sautéed Seasonal Vegetables

🌀 Seared Halibut 48  
Clam Soubise, Potato, Carrot,  
Baby Turnips, Asparagus, Chorizo

🌀 Grilled Branzino 37  
🌀 Seared Steelhead 37  
Asparagus Puree, Sauce Vierge,  
Pearl Couscous, Harissa, Carrot,  
Asparagus, Cherry Tomatoes

French Onion Burger 30  
Caramelized Onion, Red Wine Aioli,  
Arugula, Emmental Cheese, Frites  
*Sub Side Salad or Truffle Frites \$3*  
*Add Johnston's Bacon \$3*

## Pasta & Risotto

Rigatoni Bolognese 28  
Italian Pork Sausage, Rose Sauce,  
Parmigiano, Basil, Cherry Tomato  
*Add Burrata \$6*  
*GF Corn Pasta \$3*

🌀 Spaghettini allo Scoglio 32  
Prawns, Manila Clams, Mussels, Steelhead,  
White Wine Sauce, Calabrian Chili,  
Sundried Tomato, Fresh Herbs  
*GF Corn Pasta \$3*

Risotto Alla Norma 32  
Burrata, Tomato Sauce, Eggplant, Zucchini,  
Bell Pepper, Parmigiano (V, GF)  
*Add Seared Scallops \$7 each*  
*Vegan by request*

## Additions


Three Prawns 6  
Scallop 7/piece  
Sautéed Mushrooms 12  
Seasonal Vegetables 12  
Pomme Puree 8  
Pommes Frites 6  
Truffle Fries 8

20% gratuity is applied to parties of 8 or more

## Chef's Prix Fixe Menu \$62

*Optional Wine Pairing \$32*

1<sup>st</sup> course

 Tuna Tartare

Strawberry Vinaigrette, Strawberry,  
Rhubarb, Cucumber, Mint, Basil (GF)

*Poplar Grove Pinot Gris – Naramata Bench, BC*

or

Burrata & Panzanella

Heirloom Tomatoes, Cucumber, Basil, Red Onion,  
Butter Confit Croutons, Balsamic Vinaigrette (V)

*Burrowing Owl Viognier – Oliver, BC*

2<sup>nd</sup> course

Veal Milanese

Sauce Aurora, Salad, Seasonal Vegetables

*Rocca delle Macie Chianti Classico Riserva DOCG– Italy*

or

 Seared Steelhead

Asparagus Puree, Sauce Vierge,

Pearl Couscous, Harissa, Carrot, Asparagus, Cherry Tomatoes

*Fort Berens Estate Winery Reserve Pinot Noir – Lillooet, BC*

or

Risotto Alla Norma

Burrata, Tomato Sauce, Eggplant, Zucchini,

Bell Pepper, Parmigiano (V, GF)

*Chartron et Trebuchet Chardonnay AOP, Bourgogne, France*

Desserts

Espresso Chocolate Mousse

Mocha Chocolate, Chantilly, Shaved Chocolate (GF)

*Burrowing Owl Coruja – Okanagan Valley, BC-*

or

Strawberry Semifreddo

Rhubarb, Freeze Dried Strawberry, Meringue, Lemon Balm

*Chaberton Estate Siegerrebe (Off Dry) – Langley, BC*