

Starters / To Share

Daily Soup 12

Baguette & Butter 7

Mortadella Flatbread 14
Basil Pesto, Feta, Basil, Pickled Red Onion

Foie Gras Mousse 17
Brioche, Cherry, Cherry Gel,
Toasted Hazelnut

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

Burrata & Panzanella 22
Heirloom Tomatoes, Balsamic Vinaigrette,
Cucumber, Basil, Pickled Red Onion,
Sourdough (V)

 Prawn & Avocado Salad 22
Iceberg Lettuce, Agrodolce Aioli,
7-Minute-Egg, Pickled Sweet Pepper (GF)

Hannah Brook Farm Greens 17
Orange Segments, Cucumber, Red Onion,
Baby Tomato, Castelvetro Olives, Feta,
Mustard Vinaigrette (V, GF)

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

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

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

Crispy Coconut Prawns 19
Louie Sauce, Arugula Salad

Crispy Chicken Thigh 19
Spicy Honey Butter, Crispy Capers,
Pickled Sweet Pepper (GF)

Grilled Corn Ribs 12
Avocado & Jalapeno Yogurt,
Cajun Spice (V)

Grilled Humboldt Squid 19
Mediterranean Marinade, Cilantro,
Corn Puree, Corn Succotash

Pasta & Risotto

Rigatoni Bolognese 29
Italian Pork Sausage, Rosé Sauce, Basil,
Mushrooms, Parmigiano, 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

Summer Corn Risotto 29
Bell Pepper, Asparagus, Sundried Tomato,
Calabrian Chili, Parmigiano (V, GF)
Add Seared Scallops \$7 each
Vegan by request

Lumache alla Norma 29
Basil, Zucchini, Eggplant, Bell Pepper,
Cherry Tomato, Parmigiano,
Calabrian Chili (V)

Additions

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

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

Cornish Game Hen 37
Seared Supreme, Confit Thigh,
Gremolata, Corn, Asparagus, Bacon,
Blackberry Jus (GF)

Veal Milanese 37
Sauce Aurora, Salad,
Sauteed Seasonal Vegetables

 Seared Halibut 48
Beurre Blanc, Ratatouille,
Crispy Eggplant, Fennel & Herb Salad

 Seared Steelhead 37
Fermented Tomato Consommé,
Sauce Vierge, Potato Pavé, Fennel,
Baby Turnips

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

Chef's Prix Fixe Menu \$62

Optional Wine Pairing \$32

1st course



Grilled Humboldt Squid

Mediterranean Marinade, Cilantro, Corn Puree, Corn Succotash

Poplar Grove Pinot Gris – Naramata Bench, BC

or

Foie Gras Mousse

Brioche, Cherry, Cherry Gel, Toasted Hazelnut

Donnafugata Anthilia DOC – Sicilia, Italy

2nd course

Cornish Game Hen

Seared Supreme, Confit Thigh, Sumac,

Corn, Asparagus, Bacon, Blackberry Jus (GF)

Rocca delle Macie Chanti Classico Riserva DOCG – Italy

or



Seared Steelhead

Fermented Tomato Consommé, Sauce Vierge,

Potato Pavé, Fennel, Baby Turnips

Fort Berens Estate Winery Reserve Pinot Noir – Lillooet, BC

or

Lumache Pasta alla Norma

Basil, Zucchini, Eggplant, Bell Pepper, Cherry Tomato,

Parmigiano, Calabrian Chili (V)

Blue Mountain Chardonay – Okanagan Falls, BC

Dessert

Black Forest Cake

Cherry, Chocolate Genoise, Mascarpone, Shaved Chocolate

Burrowing Owl Coruja – Okanagan Valley, BC

or

Strawberry Semifreddo

Rhubarb, Freeze Dried Strawberry, Meringue, Lemon Balm (GF)

Chaberton Estate Siegerrebe (Off Dry) – Langley, BC

20% gratuity is applied to parties of 7 or more