



SMOKED RUSSET POTATO PURÉE

Red pepper coulis, julienne scallion

\$7

TRI-COLOUR BEET TIAN

Long pepper vinaigrette, baby tendril salad

\$10



BROILED USDA CHOICE 14oz

DRY AGE RIB-EYE

Baby rapini, truffled potato perkedel,
espresso jus

\$40

HERB STUFFED CHICKEN SUPRÊME

Sweet potato, broccoli & cheddar galette, braised collard greens,
smoked tomato purée

\$27

WILD PACIFIC HALIBUT

Confit shallot & smoked gouda risotto,
Pancetta crisp, scallion cream

\$28



CHAMBORD CHOCOLATE FONDUE

Homemade marshmallow, strawberries,
Vanilla bean pound cake, truffles

\$9

LEMON ANGEL CAKE

Mascarpone ice cream, blackberries,
mango passion fruit coulis

\$7

