



DINE AROUND 3 COURSE LUNCH

DAILY FEATURE SOUP

seasonally inspired
Daily Pairings

OR

CABBAGE SALAD

apple & celeriac remoulade, parsley, local walnuts,
apple cider vinaigrette

suggested pairing: 2019 Dry Riesling

OR

GRILLED FARMER'S CARROTS

roasted garlic hummus, za'atar, paprika oil

suggested pairing: 2019 Chasselas-Pinot Gris-Pinot Blanc

LINGUINI NERO VONGOLE

Manilla clams, espellette, garlic, lemon

suggested pairing: 2019 Chenin Blanc

OR

ROASTED PORK LOIN

Dauphine potato, kale & spinach, carrot puree, jus

suggested pairing: 2018 Pinot Noir

OR

TRUFFLED CORN RISOTTO

herb oil, corn relish, parmesan

suggested pairing: 2017 Chardonnay

PEACH CHEESECAKE

summer peach compote,
white chocolate graham crumble
suggested pairing: 2019 Botrytis Affected Optima

3 Courses | \$35

TAX & GRATUITY NOT INCLUDED
Available Daily - 11am to 2:30pm

Excluding February 13th, 14th, & 15th



Oysters on The Half Shell*

(\$3 Surcharge)

fresh horseradish, mignonette, lemon

suggested pairing: 2019 Dry Riesling

Truffled Corn Risotto

herb oil, corn relish, parmesan

suggested pairing: 2017 Chardonnay

Bison Carpaccio

blackberries, shallots, puffed bulgur, parsley

suggested pairing: 2018 Pinot Noir

Grilled Farmer's Carrots

roasted garlic hummus, parsley, za'atar, paprika oil

suggested pairing: 2019 Chasselas - Pinot Blanc - Pinot Gris

Salad of Beets

charred cabbage, crème fraîche, cranberry chutney, hazelnut

suggested pairing: 2019 Rosé

Daily Feature Soup

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Dungeness Crab Salad

(\$4 Surcharge)

apple, beets, celeriac, radish, fennel, orange,

black pepper crisps

suggested pairing: 2018 Stewart Family Reserve Chardonnay

Seared Albacore Tuna

espelette aioli, fennel, grapefruit, puffed rice

suggested pairing: 2019 Chenin Blanc

Mushroom Tortellini

squash, kale, sage, pickled mushroom, parmesan foam

suggested pairing: 2018 Pinot Noir

Yarrow Meadows Duck

smoked breast, carrot purée with orange & vanilla, dauphine potato, duck jus

suggested pairing: 2018 Stewart Family Reserve Pinot Noir

Arctic Char

farro, coconut lemon sauce, cilantro & daikon radish

suggested pairing: 2019 Chenin Blanc

Ling Cod

roast celeriac & apple, braised onion, kale & spinach, chicken jus

suggested pairing: 2018 Pinot Noir

Chickpea Fritter

squash & cauliflower sabzi, red lentil dahl, cucumber yogurt, cilantro, flatbread

suggested pairing: 2019 Gewurztraminer

Rosdown Cornish Game Hen

smoked paprika, lemon, herb gnocchi, olives, pan jus

suggested pairing: 2018 Stewart Family Reserve Pinot Noir

Cache Creek Flat Iron 6oz

Dry Aged Natural Beef Ribeye 10oz

(\$20 Surcharge)

smoked cheddar potato pavé, mushrooms, pickled shallots, red wine jus

suggested pairing: 2018 Cabernet Sauvignon

CHOOSE 3 COURSES FOR \$55
1 STARTER, 1 MAIN, 1 DESSERT
surcharges apply

**The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.*



Dark Chocolate Panna Cotta

salted caramel popcorn, brownie, caramel sauce

suggested pairing: 2017 Fortified Vintage Foch

Lemon & Cranberry Tart

cranberry gel, lemon curd, whipped rosemary lemon ganache

suggested pairing: 2019 Riesling Icewine

Peach Cheesecake

peach compote, white chocolate graham crumble

suggested pairing: 2019 Botrytis Affected Optima

Chocolate Orange Slice

Orange crèmeux, dark chocolate ganache, orange macaron

suggested pairing: 2019 Botrytis Affected Optima

**House Churned Ice Cream
or Sorbet**

vanilla salted butter shortbread

