

SNACKS

Warm Olives 15 

garlic and orange

Soybean Hummus by Anita Stewart 17



baby vegetable crudités, cornbread

Whipped Ricotta 19

spring radish, parsley pistou, rye crisps

Snow Crab Rillettes 27

watercress, crème fraîche, rye crisps

East Coast Oysters (6pc) 27

house hot sauce, lemon, horseradish

APPETIZERS

Potato Soup 20

Fogo Island shrimp, pickled shallots, toasted nori

Hot House Greens and Herbs 20

Granny Smith apple, celeriac, hazelnut crumb,

pecorino pepato, shallot vinaigrette

East Coast Lobster and Leek Terrine 34

foie gras, poached rhubarb, water vinaigrette

Soused Beet Salad 23 

fennel, red cabbage jam, cashew pudding

Seared Albacore Tuna 28

charred cucumber, sea buckthorn, coriander yogurt

PASTA

Gnocchetti 34

smoked stracciatella, grilled carrots, carrot top anchovy pistou

Lumache 34 

honey mushroom, swiss chard, walnut and bread sauce

Parisienne Gnocchi 36

Salish sea mussels, poached leeks, ham hock broth

Stuffed Pasta MP

inspired weekly

MAINS

Carnaroli Rice and Grains Risotto 35

fresh cheese, spring shoots

Pan Seared Pickerel 41

broccolini, 'nduja sausage, cannellini beans, oyster mayonnaise

Roasted Duck Breast on Crown 44

sweet potato, cippolini, baby gem lettuce, albufera green peppercorn sauce

Pan Seared Scallops 55

cauliflower, brown butter hazelnut vin au jus

Daily Cut of Beef 53

braised shallot, watercress aioli, potato pavé, elderflower caper jus