



APPETIZERS

- Root Cellar Vegetable & Pistou Broth 18
orecchiette, navy beans, parmigiano reggiano
- Lobster, Radish & Kohlrabi Carpaccio 34
coriander yogurt, maple vinaigrette
- Rabbit and Foie Gras Terrine 28
poached rhubarb, sweet & sour beets
- Whipped Woolwich Goat Cheese & Caramelized Honey 26
roasted baby carrots, flax seed chips, sea buckthorn vinaigrette
- Roasted Sunchoke Salad 🍌 23
poached pear, watercress, toasted hazelnut vinaigrette

PASTA

- Black Garlic Semolina Gnocchetti 31
n'duja sausage, heirloom carrots, smoked stracciatella
- Potato Gnocchi 52
dungeness crab & ben velouté, fresh parsley purée
- Rye Spaghettini 🍌 28
butternut squash, pumpkin seed & sage gremolata

Add Braised Short Ribs 5oz 18 | Add Pan Seared Scallop 4oz 22

🍌 *Vegan*

MAINS

Celeriac “Risotto” 🌿 <i>toasted cashew nuts, grilled maitake mushrooms, preserved berry bbq sauce</i>	34
Poached Pacific Halibut <i>saffron & smoked sunflower miso sauce, spinach leaves, fingerlings</i>	49
Coal Roasted Lamb Sirloin <i>white bean pudding, green cabbage, fresh herb lamb jus</i>	52
Daily Cut of Beef with Riverbank Grape Jus (For 2) <i>potato frites cauliflower gratin carrots & walnut vinaigrette salad of baby gem lettuce</i>	MP

CHEF'S FOUR COURSE MENU

125 | wine pairings 75

Snow Crab Rilette <i>2019 Raventós 'De Nit' Rosé, Conca del Riu Anoià</i>	or	Buffalo Burrata <i>2019 Raventós 'De Nit' Rosé, Conca del Riu Anoià</i>
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Poached & Chilled Scallops <i>2020 Baglio di Grisi Grillo, Sicily</i>	or	Ricotta Ravioli <i>2020 Domino di Punctum 'Lagasca' Viognier, Castilla La Mancha</i>
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Milk Poached Veal <i>2014 Calabretta Nerello Mascalese Vigne Vecchie, Sicily</i>	or	Pan Roasted Pickerel <i>2020 Domaine Denizot Sancerre Rosé, Loire Valley</i>
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Pecan & Vanilla Mille-Feuille <i>2021 Ca' del Baio Moscato d'Asti, Piedmont</i>	or	Maple Rhubarb Crème Caramel <i>2019 Rosewood Mead, Niagara</i>
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