



& | 27



STARTERS

GULL VALLEY TOMATO SALAD

— 15 —
buffalo mozzarella,
tomato pesto, basil,
vincotto

CAESAR SALAD

— 13 —
romaine, anchovy,
bacon, fried capers, sourdough
croûton, parmesan

CAULIFLOWER

— 13 —
romesco, beluga lentils,
hazelnut, rum raisins

SOUP OF THE MOMENT

— 9 —
please ask your server

SCALLOPS

— 23 —
pear chutney, tarragon oil,
cherry cider gastrique,
pear chip

TWICE A WEEK OYSTERS

— MP —
fresh horseradish,
onion mignonette, hot sauce

AVOCADO FRIES

— 9 —
tomato pesto,
sweet chili lime sauce

PORK BELLY STEAMED BUNS

— 15 —
carrot, daikon radish,
pickled pear, cucumber, ginger,
chives, sweet oyster sauce

STEAK TARTARE

— 17 —
AAA alberta beef tenderloin,
scallion-ginger oil,
quail egg, nori

GNOCCHI

— 16 —
duck confit ragu,
parmigiano-reggiano

TUNA CEVICHE

— 16 —
rice paper, chipotle,
avocado, augachile,
creme fraiche

SHISHITO PEPPERS

— 8 —
furikake seasoning,
lime mayo

FLATBREADS

MARGHERITA

— 15 —
san marzano tomato,
fior di latte, basil

HOT SALAMI

— 16 —
salami, pepperoncini,
shiitake mushrooms

ENTREES

CHICKEN SUPREME

— 25 —
celeriac, shiitake,
bok choy, bacon jam

FROM THE WATER

— MP —
please ask your server

EGGPLANT

— 18 —
red curry, chickpeas,
bhelpuri salsa, paneer,
popadum

LONG BONE SHORT RIB

— 41 —
48hr sous vide beef short rib,
peppercorn crust,
robuchon potatoes,
red wine braised cipollini onion,
young carrots,
beef glaze

DRY AGED AAA RIB-EYE

— 38 —
chimichurri, broccolini,
parmigiano-reggiano,
duck-fat potato salad

PORK CHOP

— 27 —
butternut squash puree,
garlic brussel sprouts

SMOKED SALMON

— 24 —
vichyssoise, green bean,
pickled onion, dill