



for one

lemon-pepper crispy chicken thigh , black truffle, smoked potato puree, kale chips	11
pan seared foie gras , sea urchin crémeux, tempura maitake, fermented ground cherry	24
petite vegetables sitting on sprouted lentil pebbles and potato dirt, green goddess, castelvetro olive	12
crudo of american red snapper , oven-dried green strawberry, grilled olio verde, beurre de brioche	13

for the table

4	sourdough boule , nasturtium butter, salted apple butter
10	kennebec pommes frites , smoked roe creme, usual accoutrement dust
15	braised carrot, confit duck leg , orange, french vadouvan spices, licorice vinegar, coconut “crème fraîche”
8	catalpa grove farm pig’s head croquettes , sour apple, potato, bbq mussels mayonnaise, fennel
14	barbeque scented wagyu beef tartare canapés , egg yolk jam, mix of seeds and alliums

mains

charred broccolini, petite filet , tasty mushroom condiment, smoked garum hollandaise	28
Icelandic Cod , creamy brandade purée, salt spring mussels sabayon , jumbo asparagus	25
mushroom crusted lamb belly , crispy shiitake, heavily roasted carrots, black sesame and sake lees, quince	28
white miso parisienne gnocchi, king crab , smoked crab beurre noisette, flavors of bouillabaisse	24
dover sole cooked in spruce butter , enoki mushroom, potato and apple glazed with birch, pine crème	32

last course

14	“fluffer-nutter” with foie gras pâté , almond butter, brioche
10	strawberries and elderflower cream , vanilla chiffon cake, rhubarb sherbet, lemon verbena
10	beet meringue, licorice and chocolate mousse cake, kiwi sorbet, coconut lime dust
10	brazil nut praline pot de crème , assortments of pineapple , toffee, coconut , tepache beer gel

sit back and take a tour.....8 course tasting menu \$85.....beverage pairing \$45

Executive Chef.....Ryan Burns