



A La Carte Menu

Amuse Bouche

everyone gets the same one

roasted beef • goat cheese & arugula mousse • balsamic pearl

house smoked pork belly • sweet potato crisp • parsnip puree • apple gel

mushroom arancini • maple bacon aioli

Starter

please have your group choose from three

caesar • creamy anchovy dressing • fried caper • reggiano • shinkenspeck • pita

seared scallop • pickle • balsamic bacon jam • squash

steak & potato salad • dijon striploin • horseradish rosti • braised leek • quince & shallot dressing (add \$6)

claw cake • crab • lobster • sweet roasted corn • lemon beurre blanc (Add \$16)

Entrée

please have your group choose from three

beef wellington • whipped potato • green beans • demi glace

duck two ways • confit duck & yam ravioli • minted pea purée • seared duck breast • sage cream • oyster mushroom • crisped lomo

land & sea • cherry braised short rib • spot prawn fritter • smoky choron • fondant potato • swiss chard

garlic chicken • okanagan viognier velouté • mustard fried spaetzle • blueberry parsnip purée • brussels sprouts

tempura snapper • charred bok choy • soy ginger pearl barley • wasabi mayo • pickled shimeji • lemongrass slaw • sesame cracker

bean and vegetable masala • corn fried tofu • cilantro yogurt • basmati pilaf (GF • V)

Dessert

pumpkin cheesecake • oatmeal rye crust • mulled wine reduction

panna cotta • ginger candy • white chocolate ganache (GF)

apple pear crisp • house gelato (GF)