



# DINNER MENU

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## Snacks

- East-Coast Oysters** 22  
*Shallot Mignonette, Horseradish, Lemon*
- Roasted Beetroot Bruschetta** 10  
*Canola, Mint, Freeze-Dried-Raspberry*
- Fried Chicken Skins** 12  
*Dry Rub, Lemon and Garlic Aioli*
- Devilled Egg** 9  
*Crouton, Fried Capers, Pickled Chili*

## Main Courses

- Line Caught Pacific Halibut** 34  
*Baby Turnip, Easter Egg Radish, Red Vein Spinach, Tio Pepe*
- Black Garlic Glazed Monkfish** 38  
*Bok Choy, Baby Carrot, Sesame*
- Marinated Lamb Sirloin** 48  
*Sweet Peas, Rhubarb Juniper, Green Garlic*
- Roasted Vandervelde's Rabbit** 48  
*Fingerling Potato, Sweet Onion, Bacon, Triple Crunch Mustard*
- Dry-Aged Cumbrae Striploin** 34  
*Roasted Onion, Potato Puree, Croutons, Wild Leek*

## Appetizers

- Potato, Leek & Watercress Soup** 13  
*Buttermilk, Pickled Onion, Prosciutto Crumble*
- Red Vein Spinach Salad** 12  
*Grapes, Goat's Cheese, Toasted Walnut Dressing*
- Wintered Parsnip & Leek Risotto** 14  
*Puffed Barley, Hemp Seed, Canola, Parsnip Chips, Wild Leek*
- Foie Grad Parfait** 12  
*Beetroot, Apple, Toasted Spruce Crumble*

## Family Style Dinner

- Market Selections** 40/pp  
*For tables of four or more*

*All ingredients field-to-fork*

*April 13, 2017*