

for the table

sourdough from the wood-oven sm 7 lg 10
whipped cultured butter

mezze board 25

manchego / saucisson sec / hummus / blistered shishito peppers
almond stuffed olives / tzatziki / grilled flat bread

sea food bar

selection of east coast oysters 4 each

lemon / horseradish / mignonette / house-fermented hot sauce

wild patagonian shrimp cocktail ½ dozen 26

marie rose sauce

starters

waldorf salad 21

belgium endive / ember-roasted grapes / maple candied pecans
blue cheese / preserved lemon dressing / pea shoots

mille-feuille 29

thinly sliced foie grass torchon + pork loin / potato chips
red wine + truffle jus / sherry + shallot vinaigrette

b.c. albacore tuna tartare 26

citrus punzu / hearts of palm / wakame / lightly cured cucumber
toasted garlic oil / sesame / furikake rice paper crisp

heirloom beet salad 21

whipped goat cheese / fire-toasted walnuts / frisee
blood orange vinaigrette / basil cress

burgundy escargot 25

garlic butter / paris mushrooms / baguette

m a i n s

steak + frites 55

10oz grass-fed p.e.i. striploin / maître d'hôtel butter

duck a l'orange 40

potato fondant / king oyster / squash ginger purée
blood orange gastrique / red wine jus

atlantic cod a la plancha 38

black kale / parsnip foam / sunchoke chips
browned butter / capers / lemon

braised boneless short rib 40

grilled gailan / buttery whipped potato / braise jus / gremolata

ember-roasted cauliflower 29

kimchi + pineapple sauce / cold pressed local canola oil
fire-toasted pecans / charred lime / daikon cress

cheeseburger 26

brioche bun / aged cheddar / special sauce / dill pickle
iceberg / caramelized onions / french fries

dry-aged steak to share

please ask your server for more information

on the side

french fries 10

aioli

ember-roasted brussels sprouts 14

chili + lime vinaigrette / mint / crispy garlic

belgium endive from the wood oven 16

cotto ham / mornay sauce

to finish

banoffee pie 16

banana ice cream + banana foam
dulce de leche / shaved bitter chocolate / flor di caña rum

dark chocolate sphere 16

chocolate mousse / tonka bean / pistachio ganache
white chocolate pearls / raspberry coulis

pink peppercorn pavlova 16

ember roasted blackberries / warm berry sauce
mezcal / lemon yogurt sorbet

“burnt” basque cheesecake 16

wild blueberry compote

wild blueberry + lemon sorbet 14

ask your server about our dessert wine selection



put the menu away and let us take care of the details

4-course family style menu that includes
some of our favourite snacks + apps + mains + desserts

\$89 pp

participation of the whole table required
