



no program

just good food and drink



vegetables

beets – house made ricotta, beet jelly ribbons, flaxseed and wildflower dressing.....	12
carrots – pumpkin seed pesto, tahini, hemp seed, ginger and orange.....	13
panelle – chickpea cake, piri piri eggplant, miso, wilted greens, preserved lemon, olives.....	18
brussels sprouts – house bacon, brown sugar, mustard, parmesan.....	12
kale – crispy tofu, fried chickpeas, wild mushroom, yeast dressing.....	13

proteins

pork belly – star anise, pickled red cabbage, hot mustard.....	29
elk tartare – seaweed cracker, spicy mayo, cured yolk, burnt miso.....	22
crab cakes – madras aioli, green apple, lime, cilantro.....	16
tuna – wasabi, avocado, sushi rice, hoisin.....	27
octopus – black pepper jam, lime, sake.....	18

carbs

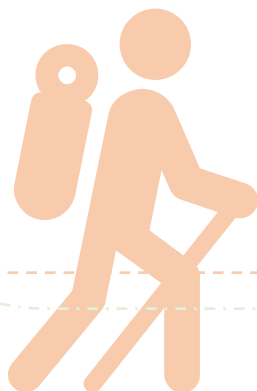
gnocchi – arrabbiata, sausage, smoke cheddar, parmesan.....	28
tagliatelle – prawns, tobiko, asparagus, lemon.....	32
risotto – wild mushroom, tempura, pea shoots.....	28

sweets

chocolate mousse – dark chocolate crumb, crème fraîche.....	18
pavlova – passionfruit curd, raspberry compote.....	16

executive chef
gloria chang

manager
marie-helene lamarre



no substitutions
18% gratuity for 5+ people