

\*\* these dishes are meant to be shared and arrive as they are ready\*\*  
\*\*\*not all ingredients are listed, please inform your server of any allergies\*\*\*

## VEGETABLES & SUCH

whipped <b>Ricotta</b> , working culture sourdough, honey, olive oil	14
bc nugget <b>Potatoes</b> , dill, sour cream	15
roasted butternut squash & <b>Quinoa</b> , kale, yam, almond	15
abbotsford <b>Endive</b> , apple, walnuts, goat cheese	16
windset farm's <b>Butter Lettuce</b> , feta, cranberry, seeds	17
pan roasted <b>Broccoli</b> , anchovy, parmesan, bread crumb	17
du puy <b>Lentil</b> ragout, aromatic vegetable, herbs	18
kennebec potato <b>Tater Tots</b> , jalapeno ranch, lumpfish caviar	18
spaghetti <b>Oacio e Pepe</b> , grana padano, lots of pepper, even more butter	25
hand rolled <b>Ricotta Gnudi</b> , mushroom, squash, parmesan	26

## MEAT & FISH

ahi tuna <b>Tartare</b> , avocado, dijonaise, MAIIZ corn chip, arugula, radish	21
<b>Humboldt Squid</b> , red pepper, peanuts, carrot, daikon, jicama, chili	22
signature <b>Fried Chicken</b> , semolina, pickles, honey butter	27
<b>Albacore Tuna</b> , cashew, baby bok choy, yam, coconut	28
strait of georgia <b>Ling Cod</b> , french lentil ragout	30
tofino <b>King Salmon</b> , cabbage, carrot, ginger, prune	32
seared <b>Hokkaido Scallops</b> , winter roots, caper, walnut	36
16oz duo <b>AAA Beef</b> , parsnip, barley, onion	65
steak please allow a minimum of 45 minutes	

**CAN'T DECIDE?** - let us choose for you with a tasting of chef's selections  
served family style

Entire table participation required,  
due to the nature of this experience, we politely decline all requests to modify

79 per person    52 optional wine pairing  
last call for chef's selection 9:30pm

*"One cannot think well, love well, sleep well, if one has not dined well."*  
Virginia Woolf

