

STARTERS

BUTTERNUT AND BURRATA SALAD.....24
Treviso, Brown Butter, Pepitas Miso Dressing

SHRIMP PATTIES (RISSOIS) 14
Charcuterie Aioli, Ham Crumb

BLUEFIN TUNA TARTARE.....26
Confit Ginger and Shallot Dressing, Lovage,
Tare Jelly, Tapioca Nori Puffs

CHICKEN LIVER AND FOIE GRAS PARFAIT 19
Elderflower, Forced Rhubarb, White Port

APPLE AND ENDIVE SALAD..... 20
Heirloom Golden Beetroot, Celeriac Custard,
Black Walnut, Spring Pea Shoots

COMTÉ SOLDIER (1pc) 8
Brown Butter Crumb, Raw Honey,
Black Perigold Truffle

DINNER

PUMPKIN SEED AND PARISIAN GNOCCHI.....30
Braised King Oyster, Sprouting Spring Greens, Parmesan Espuma

DRY AGED MUSCOVY DUCK BREAST39
Foie Gras Parfait, Beetroot Gastrique, Sunchoke Granola, Duck Jus Gras,
Black Berries

DOUBLE CHEESE SMASHBURGER23
Smoked Cheddar, Secret Sauce, Pickles, Sesame Milk Bun, Frites
Add Bacon..... 4

STEELHEAD TROUT34
Salt Baked Celeriac, Charred Courgette, Fried Globe Artichoke, Ver blanc

CHORIZO STUFFED CHICKEN WING..... 31
Rapini Hache, Chefs Dads Piri Piri

FORT MACLEOD A.B RIBEYE 42
Caramelized Cauliflower Puree, "KFC" Spiced Maitake Mushroom,
Sauce Bordelaise, Seasonal Tomato, Chimichurri

FOR THE TABLE

PARKER ROLL 8
Whipped Butter, Rosemary Salt

WARM MARINATED OLIVES 11

EAST COAST OYSTERS (6pc)....24
Lemon, Charred Jalapeño
Mignonette

CIPOLLINI ONION TARTE TATIN
..... 24
Comté, Thyme, Arugula Salad

**JUMBO TIGER PRAWN
COCKTAIL**..... 24
Coctel de Camarones

DESSERT

LEMON SEMIFREDDO 12
Rhubarb Jelly, Honey Sugar

THREE LAYER BIRTHDAY CAKE 12
Buttercream, Rainbow Sprinkles

MADELEINES..... 9
Brown Butter Custard

CHOCOLATE AND SALTED CARAMEL TART12
Vanilla Ice Cream

Ask for a sommelier for wine pairing recommendations

Please inform us of any allergies or dietary requirements

A 20% gratuity may be added to any groups of six people or more.