

## 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 Perigord Truffle

## DINNER

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

**DRY AGED MUSCOVY DUCK BREAST**.....39  
Foie Gras Parfait, Beetroot Gastrique, Sunchoke Granola, Duck Jus Gras,  
Black Berries

**DOUBLE CHEESE SMASHBURGER**.....23  
Smoked Cheddar, Secret Sauce, Pickles, Sesame Milk Bun, Frites  
**Add Bacon**.....4

**STEELHEAD TROUT**.....34  
Salt Baked Celeriac, Charred Courgette, Fried Globe Artichoke, Ver Blanc

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

## FOR THE TABLE

**WARM MARINATED OLIVES**.....11

**PARKER ROLL**.....8  
Whipped Butter, Rosemary Salt

**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

**PARIS-BREST**.....12  
Choux, Praline Cream

**TIRAMISU**.....12  
Mascarpone Cream, Espresso

**MADELEINES**.....9  
Lemon Curd

**CHOCOLATE AND STRAWBERRY CAKE**.....10

*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.*