

Calories

DINNER MENU

Appetizer Trio

(select 3)

- Comte pommes dauphine w/ apple & grilled radicchio ♡
- Walnut & lentil stuffed sweet potato bite w/ sumac & feta ♡ ☒
- Albacore tuna tataki w/ aguachile & avocado ☒ ♡
- Smoked Sockeye salmon crostini w/ horseradish crème fraîche
- Local lamb meatball w/ house charmoula ☒ ♡
- Organic beef tartare crisp ♡

Starter

- Roasted asparagus & parmesan bisque w/ focaccia crouton & olive oil ♡
- OR
- Citrus & Fennel Salad: organic blood oranges, shaved fennel, avocado & Taggiasche olives, 'Secret Lands Farm' Pecorino ♡ ☒
- OR
- Marinated Kale Salad: organic kale, roasted cherry tomatoes & crispy Beluga lentils, seasoned organic sunflower & pumpkin seeds, lemon Dijon vinaigrette ♡ ☒ ☒

Main Course

Charred Local Cabbage

- miso roasted cabbage, braised white beans w/ roasted shiitakes,
- 'Grassland Greens' maple pea shoot salad ♡ ☒

Pan Seared Hokkaido Scallops

- Ocean Wise scallops w/ organic arborio risotto, lemon sautéed preserved wild SK fiddleheads,
- basil butter sauce & toasted pine nuts ☒

Stuffed Duck Breast

- roasted hazelnut & garden thyme stuffed 'Kind Cole' duck w/ SK Beluga lentil pilaf,
- organic celery ribbon & pickled local beet salad, wild SK blueberry duck sauce ☒

Steak Béarnaise

- grilled New York steak w/ crushed local potatoes, grilled asparagus & house Béarnaise sauce ☒

Dessert

Calories dessert bar