



PRIX FIXE MENU

create your 3-course menu for \$49

AVAILABLE AT DINNER ONLY

APPETIZER

SMOKED SALMON DIP

house smoked steelhead dip, Klipper's Organics pickled carrots, Hannah Brook breakfast radish, spring vegetable

MAPLE GLAZED PORK BELLY

house cured pork belly, wild garlic, charred and pickled onions

BURRATA

half burrata, rhubarb compote, Hannah Brook asparagus, grilled house focaccia

MAIN

LINGCOD

ramsons, nage, spring vegetables

LAMB SHANK NAVARIN

green hummus, zaatar, artichokes, fava beans, fried bread

PAPPARDELLE

house made pasta, smoked maitake mushrooms, walnut nettle pesto, lemon pangrattato

DESSERT

MOON PIE

Snickerdoodle cookie, salted caramel, dark chocolate shell

COCONUT PANNA COTTA

passionfruit gelée, candied almonds



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COCKTAIL ADDITIONS

CHARTREUSE AND THE CHOCOLATE FACTORY | 16

Beefeater gin, Strega, green Chartreuse, chocolate liqueur, lemon

CAFFÈ AMARO | 16

Canadian Club, Amaro Averna, Lustau East India Solera, Campari, dalgona coffee foam

WINE ADDITIONS

SPARKLING

JT RESERVE ESPRIT | BC 13 | 61

This lovely sparkling exhibits delicate floral notes, fresh apple and candy character accompanied by a lively mousse leading to a lush, creamy finish!

WHITE

DI LENARDO SAUVIGNON BLANC VENEZIA-GIULIA | IT 14 | 68

A vine-blend of SAUVIGNON BLANC and SANCERRE clones. Pale straw in colour with greenish tints, delicate but very aromatic. Aromas of yellow pepper, melon, sage, and peach. Balanced and elegant with fresh acidity and tropical fruity flavors.

RED

NATTE VALLEIJ Cape of Good Hope Cinsault | ZA 16 | 78

A beautiful springtime wine with gorgeous bright red cherries, raspberries and strawberries complemented by fresh roses. This wine is exceptionally food friendly, light-medium bodied with a slightly spicy, zesty finish!