

THREE COURSE DINNER SPECIAL

TAKE OUT *Thursday to Sunday*
DINE IN *Sunday Only*

Select an app, entrée, & dessert
for \$58 plus tax

APPETIZERS

golden beets Vegan, GF
roasted golden beets / apple / radish /
carrot oil / sunflower seed emulsion /
pickled green plum / praline sunflower seeds

spinach salad GF, can be Vegan
Juniper farms spinach / goat cheese /
creamy whey dressing / smoked pistachios /
pickled shallot / cured egg yolk / lemon balm oil

arancini Veg
spring pea risotto / friulano / herbs /
whipped ricotta / brown butter aioli

pepper salt tofu Vegan, GF
crispy tofu / house chili sambal /
shallots / sesame / herbs

shrimp tartare GF
wild caught red shrimp / whey / basil oil /
orange / chili / amaranth / shiso /
lemon balm / shrimp chips

crab & sweetbreads
crispy braised sweetbreads / snow crab /
crab gravy / herb biscuits / chili oil

cheese board can be GF **25**
local cheese / fruit / confiture /
preserves / whole wheat Italian loaf

charcuterie board can be GF **26**
house charcuterie / mustard / pickles /
olives / whole wheat Italian loaf

cheese & charcuterie board can be GF **45**
local cheese / house charcuterie / mustard / pickles /
olives / whole wheat Italian loaf

ENTREES

chinook salmon GF
pan seared salmon / mussel celeriac cream /
asparagus / swiss chard /
preserved yuzu cannellini beans

ravioli Veg, can be Vegan
spinach & tofu fil ling / leek soubise /
cured egg yolk / dill / dill oil / poppy seeds

falafel Vegan, GF
Ontario soybean falafel / fingerlings / toum /
sweet pea & leek tahini puree / herbs /
pickled beets / charred broccoli

rabbit GF
sous vide rabbit saddle / herb & rabbit sausage /
pickled purple carrots / black sunchokes /
nettles / blue foot mushrooms / fava beans /
apricot brandy / jus

confit pork GF
spice rubbed pork coppa / Korean potatoes /
buttered kimchi brussels / spinach /
gochujang hollandaise

steak GF
slow roasted tri-tip / almond dukkah /
scallion thecha / curry leaf potato pavé /
roasted celeriac / chrysanthemum greens / jus

DESSERT

crème caramel GF
baked custard / whey caramel

flourless chocolate torte GF
sponge toffee / berry coulis /
peanut butter caramel

vegan chocolate cake Vegan GF
dark chocolate / berry compote /
coconut caramel ice cream

cheesecake GF
goat cheese / apple / tahini caramel / walnuts