

crostini

AHI TUNA CONFIT	avocado, piquillo peppers, green olive mayonnaise, pickled shallots, salsa verde	6/ea
GRILLED ASPARAGUS & SAUCE GRIBICHE	sun-dried tomatoes, micro celery	6/ea
APPLE COMPOTE & BURRATA	basil, pine nuts, spicy honey	6/ea
DUCK LIVER PÂTÉ	brandied cherries, sea salt, chives	6/ea

smaller bites

KUSSHI OYSTERS (DEEP BAY, BRITISH COLUMBIA)	champagne mignonette, lemon	3/ea
CARROT-GINGER SOUP	salsa verde, aleppo pepper	12
BUFFALO CHICKEN WINGS	tarragon aioli	15
STEAMED P. E. I. MUSSELS	chorizo, fresno chile, leeks, fennel, basil, shellfish broth, toasties	21
ROCK COD CEVICHE TOSTADA	mango, avocado, pickled red onion, cilantro, jalapeño vinaigrette	20
SEARED AHI TUNA SALAD	avocado, artichokes, asparagus, quinoa, crispy shallots, calabrian chili vinaigrette	21
POACHED EGG & BACON SALAD	romaine, frisée, couscous, radish, scallion, truffle vinaigrette	18
WILD ARUGULA SALAD	strawberries, fennel, basil, candied pecans, grana padano, balsamic vinaigrette	13

bigger bites

SHRIMP ROLL	romaine, red bell peppers, celery, chives, old bay, caramelized onion-lemon aioli, la farine baguette	25
PAN SEARED SALMON	veracruz sauce, wild rice, micro celery	32
BEEF SHORT RIBS	yukon gold mashers, asparagus, crimini mushrooms, garlic confit, red wine jus	33
PAPPARDELLE MARSALA	chicken, crimini mushrooms, english peas, garlic, chili flakes, grana padano	25
BALLS & POLENTA	beef & pork meatballs, parmesan polenta	20

sweet

THE ICE CREAM SANDWICH	malted milk ice cream between chocolate cookies	8
COCONUT TRES LECHES CAKE	roasted strawberries, toasted coconut, coconut whip	12