





Chef's Table

For a truly original experience indulge in our multiple course surprise menu. No need to peer at menus, just prepare to be delighted. You won't know what you are going to enjoy until it is placed in front of you!


5 course menu with wine \$85

3 course menu with wine \$50


Antipasti

House Marinated Olives with Lemon Zest and Thyme	4
Goat Cheese and Black Olive Dip with Crostini	6
 Smoked Sablefish Arancini, Smoked Paprika Aioli	9
Mixed Green Salad, Easter Eggs Radish, Lemon Vinaigrette	9
Bresaola and Arugula Salad with Shaved Manchego cheese	12
 Albacore Tuna Crudo, Treviso , Blood Orange, Olive Oil	12
Daily Selection of Flatbreads	15
Tapas Platter for 2	35

Pasta & Risotto

House Made Ricotta and Herb Ravioli with Lemon Brown Butter	15
 Side Stripe Shrimp and Pea Risotto	15/19
Casarecce Pasta with Braised Rabbit, Fava Beans and Dandelion Greens	15/19

Main Course

Braised Alberta Bison Short ribs, Confit New Potatoes, Braised Black Kale	22
Yarrow Meadows Duck Breast, Crushed Parsnip, Spring Onion, Rapini	24
 Olive Oil Poached Halibut, Warm Cannellini Bean Salad, Roasted Pepper Purée	26
Roasted Beef Striploin from Cioffi's, Roasted Turnips and Carrots, Wild Mushroom Jus	28

Dessert

Chocolate Covered Pistachio Gelato, Blood Orange, Chocolate Cake	7
Poached Rhubarb , Mascarpone and Lemon Verbena Mousse	7
Selection of Gelato and Sorbet	7
Local and Italian Cheeses with Seasonal Fruit Compote and Crisps	7/21

(Items in **Bold** are grown in our own garden)

Ocean Wise.  Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

For your convenience, 17% gratuities will be added to your party of 6 or more