

APPETIZER

OYSTERS ON THE HALF SHELL | 19

horseradish, mignonette, lemon
suggested pairing: 2018 Dry Riesling

DAILY SOUP | 11

seasonally inspired ingredients

UNEARTHED ORGANIC GREENS | 14

shaved vegetables, garden herbs, seeds, rhubarb vinaigrette
suggested pairing: 2019 Rosé

ALBACORE TUNA CARPACCIO | 19

dill aioli, turnip, green onion, lemon balm, horseradish
suggested pairing: 2018 'The Bench' Pinot Gris

SEARED SCALLOPS | 21

basil pesto, focaccia crisp, arugula, parmesan
suggested pairing: 2017 Chardonnay

ARTISAN CHARCUTERIE | 19

cured meats & house made terrine, pickles, olives
suggested pairing: 2019 Rosé

ARTISAN CHEESE PLATE | 18

preserve quince, spiced nuts, lavosh

Truffle & Parmesan Fries | 10

Roasted Potatoes | 9

Marinated Organic Olives | 11

House Made Sourdough Bread | 3

ENTRÉE

STEAMED MUSSELS | 24

white wine, saffron, green garlic, cream, parsley
suggested pairing: 2017 Stewart Family Reserve Chardonnay

MEDITERRANEAN BOWL | 25

chickpea & carrot salad, quinoa tabbouleh, white bean hummus, tahini dressing, flat bread
suggested pairing: 2019 Chenin Blanc

GARGANELLI PASTA | 26

fennel sausage, confit garlic, pine nut, fennel, herbs
suggested pairing: 2018 Pinot Noir

LINE CAUGHT LING COD | 34

couscous, grilled spring onion, arugula, feta, capers
suggested pairing: 2019 Lucy's Block Rosé

ROSSDOWN CORNISH GAME HEN | 31

smoked paprika, lemon, herbed gnocchi, pan jus
suggested pairing: 2017 Merlot

MOREL MUSHROOM & PEA RISOTTO | 18/29

foraged morels, thyme, leeks, parmesan Regianno
suggested pairing: 2017 Stewart Family Reserve Pinot Noir

CACHE CREEK FLAT IRON 6OZ | 31

CACHE CREEK STRIPLOIN 8OZ | 47

CACHE CREEK RIBEYE 10OZ | 54

black garlic aioli, brown butter potatoes, mushrooms, glazed shallots, chimichurri
suggested pairing: 2017 Cabernet Sauvignon

WEST COAST HALIBUT | 38

charred lettuce, radish, spiced coconut & lime cream
suggested pairing: 2018 Gewürztraminer

DESSERT

ARLO'S RHUBARB GALETTE | 14

served warm, vanilla crumble & ice cream

suggested pairing: 2018 Optima

LEMON & COCONUT TART | 14

almond & date crust, pastry cream, lemon sorbet

suggested pairing: 2017 Riesling Icewine

DARK CHOCOLATE BUDINO | 14

salted caramel, strawberries, cardamom

suggested pairing: 2016 Fortified Vintage Foch

HOUSE CHURNED ICE CREAM & SORBET | 12

vanilla salted butter shortbread

