TWO COURSE FEATURE MENU

• 49

Available Sunday to Thursday, 5-8PM

STARTER • choose one

BABY ROMAINE CAESAR
whole romaine hearts, herb rye crisps, lemon, parmesan, lemon caesar dressing

MUSHROOM RISOTTO
carnaroli rice, roasted mushrooms, herbs, truffle porcini, toasted hazelnut, parmesan

PRAWN COCKTAIL
chilled poached prawns, horseradish cocktail sauce, lemon

CHARRED SQUID
marinated humboldt squid, gochujang charred cabbage, pickled radish, prosciutto crumble, squid ink aioli, peanuts

BEETS AND BURRATA • *additional 4*
variations of beet, ontario burrata, spiced apple puree, thyme, honey almonds

ENTRÉE • choose one

CHICKEN
roasted chicken supreme, roasted fingerling potatoes, broccolini, bacon vinaigrette, cheddar fondue

SHRIMP "CARBONARA"
side striped shrimp, smoked black cod, spring peas, soft egg, udon noodles, miso butter, crispy garlic, chili, parmesan

SCALLOPS AND PORK
tamarind glazed pork belly, scallops, beluga lentils, chili cucumbers, kale, roasted cauliflower, coconut lemongrass curry, cilantro

SEARED LINGCOD
local ling cod, ricotta gnocchi, confit leeks, marinated shemiji mushrooms, charred goat cheese emulsion, bitter greens, pickled shallots

MUSHROOMS & YAMS
braised king oyster mushrooms, roasted yams, black rice, tahini crema, frisee, pickled shallots, cilantro, crispy garlic, salsa matcha

BEEF TENDERLOIN • *additional 10*
5oz CAB beef tenderloin, potato pave, finger carrots, charred carrot puree, crispy onion rings, garlic confit demi

add seared scallops to any dish • 20