



first course

select one

STUFFED GARLIC BREAD

mozzarella, parmesan, herb butter, romesco, truffle mist

CAESAR SALAD

romaine, brussel sprout leaves, parmesan, applewood smoked bacon, crispy sumac spiced chickpeas

main course

select one

CHICKEN SUPREME

potato pave, asparagus, foraged mushroom, hunter sauce

SHORT RIB

braised, potato puree, blue cheese crust, crispy onion, pickled radish, beef reduction

MUSHROOM LINGUINE

portobello, button, & cremini mushroom, parmesan, white wine garlic cream sauce

dessert

POACHED PEAR

cinnamon, toasted almond, french vanilla ice cream, port wine reduction

75 per person plus tax and 18% gratuity

 INDICATES A GLUTEN FRIENDLY ITEM

 INDICATES IT CAN BE A GLUTEN FRIENDLY ITEM (ASK US HOW)

prices and menu items subject to change due to supply chain issues



first course

select one

ARANCINI

foraged mushroom, truffle oil, toasted almond,
roasted tomato pistou sauce

CAESAR SALAD

romaine, brussel sprout leaves, parmesan, applewood smoked
bacon, crispy sumac spiced chickpeas

PRAWNS

sambuca, red pepper, shallot,
scallion ginger love

main course

select one

FILET MIGNON ^{5oz}

northern gold AAA+, 100% premium canadian beef, grass fed &
grain finished, haricot vert, potato pave, port demi place

LAMB SHANK

green chillies, smoked paprika, cumin, shaved almond, potato
puree, lamb reduction

LOBSTER RISOTTO

asparagus, smoked paprika, cayenne, parmesan,
mascarpone, truffle oil

MUSHROOM RISOTTO

portobello, button, & cremini mushroom, white truffle oil,
mascarpone, manchego

dessert

select one

MAPLE BACON CHEESECAKE

pecans, whipped cream, candied bacon garnish

CRÈME BRÛLÉE DUO

salted butterscotch, espresso

85 per person plus tax and 18% gratuity

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for the table

STUFFED GARLIC BREAD

mozzarella, parmesan, herb butter, romesco, truffle mist

WEDGE SALAD BRUSCHETTA

arugula, applewood smoked bacon, cherry tomato, pickled radish, crispy onions, blue cheese dressing

first course

select one

ARANCINI ©

foraged mushroom, truffle oil, toasted almond, roasted tomato pistou sauce

ARUGULA SALAD ©

poached pear, goat cheese fritter, candied pecan, port wine dressing

CRAB CAKE

dungeness crab, pickled radish, lemon pepper aioli

main course

select one

DELMONICO^{8oz} ©

northern gold AAA+, 100% premium canadian beef, grass fed & grain finished, asparagus, potato pave, port demi place

SHORT RIB

braised, potato puree, blue cheese crust, crispy onion, pickled radish, braised beef reduction

YELLOWFIN TUNA ©

seared rare, chilli rub, garlic parmesan steak fries, lemon caper aioli

MUSHROOM RISOTTO ©

portobello, button, & cremini mushroom, white truffle oil, mascarpone, manchego

dessert

select one

MAPLE BACON CHEESECAKE

pecans, whipped cream, candied bacon garnish

CRÈME BRÛLÉE TRIO

key lime pie, salted butterscotch, espresso

99 per person plus tax and 18% gratuity

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