

APPETIZERS

| | | | |
|--|----|--|-----------------------|
| Bison Pappardelle | 18 | Freshly Shucked Oysters GF | 6 for 18 12 for 32 |
| smoked pappardelle pasta, braised bison, wild mushrooms, parmesan, dijon, greens, crème fraîche | | cider mignonette, lemon <i>inquire with your server about varieties</i> | |
| Wild Boar Sausage | 14 | Creole Prawns GF | 12 |
| wild boar, polenta, orange fennel salad | | smoked prawns, tomato, peppers, scallions, cajun butter | |
| Mushroom Pâté GF | 12 | Salmon Tartare GF | 16 |
| cream cheese, mixed mushrooms, shallots, garlic, thyme, crackers | | sockeye, capers, egg, rainforest crackers | |
| Charcuterie GF | 18 | Steamed Mussels GF | 16 |
| locally cured meats, amber ale cheddar, smoked gorgonzola, brie cheese, olives, apple pear chutney | | your choice of white wine & garlic or fire roasted tomato <i>add frites</i> | 3 |

SOUP & SALAD

| | | | |
|--|----|---|----|
| Seafood Bisque | 17 | Fig & Goat Cheese Salad GF | 14 |
| prawn mousse, trout roe, harissa cracker, micro greens | | mixed organic greens, fresh figs, chèvre, balsamic vinaigrette | |
| Broth Bordelaise GF | 15 | Beet Salad GF | 14 |
| bone marrow, beef broth, sherry, grilled bread | | arugula, micro greens, red & golden beets, smoked gorgonzola cheese | |

ENTRÉES

| | | | |
|---|----|---|----|
| Duck | 29 | Ahi Saku Tuna | 34 |
| seared duck breast, gnocchi, carrots, demi-glace, cranberry relish | | rare tuna, citrus & squid ink risotto, grilled asparagus, beer caviar | |
| Sablefish GF | 28 | Lamb Sirloin GF | 32 |
| crispy skinned sablefish, pot barley risotto, braised kale, rhubarb chutney | | seared lamb sirloin, confit potatoes, mushroom & kale fricassee | |
| Aspen Ridge Steak | 30 | Mushroom Ravioli | 24 |
| 6oz sirloin, rosemary crust, smashed potatoes, broccolini, green peppercorn sauce | | wild mushroom ravioli, roasted garlic & mushroom cream sauce, leeks, arugula salad, truffle oil | |