

CHRISTMAS DINNER MENU



SERVED 4:00 PM - 9:00 PM

STARTERS & SHAREABLES

- WARM FOCACCIA BREAD** VG

eggplant caponata, basil, garlic confit

10
- DEVILED EGGS** GF

candied bacon, cayenne pepper

15
- CRAB CAKE**

roasted garlic aioli, shaved fennel slaw, aged balsamic

24
- SHRIMP COCKTAIL**

citrus poached shrimp, caper-remoulade, whiskey cocktail sauce

24

SOUPS & SALADS

- CREAMY PARSNIP SOUP**

ancho chili brown butter, parsnip chip, chili threads, micro cilantro

14
- GEM SALAD**

weiser farms baby gem lettuce, poppyseed-buttermilk dressing, avocado, campari tomato, fresh herbs

16
- HOLIDAY GREENS SALAD**

winter baby lettuces, crispy prosciutto, valbreso feta cheese, spicy pecan, mandarin orange, tamarind vinaigrette

16

MAINS

- THE BURGER**

8oz beef patty, cheddar cheese, beefsteak tomato, iceberg, house sauce, radish & pickle, brioche bun, french fries

22
- JIDORI HALF CHICKEN** GF

harissa marinade, capers, tomato, olive, braised winter greens

32
- CAMPBELL RIVER SALMON** GF

quinoa-jasmine rice pilaf, carrot-ginger purée, heirloom carrot

42
- RIGATONI PASTA** VG

roasted eggplant, tomato, basil, mushroom, parmesan

26
- KUROBUTA DOUBLE PORK CHOP** GF

crisp polenta cake, market apple, apple cider gastrique, caramelized onion & cabbage

44
- NEW ZEALAND RACK OF LAMB**

pistachio-cruste lamb, root vegetable purée, broccolini, fresh cherry gastrique, pink peppercorn jus

44
- CHILEAN SEA BASS**

wild caught sea bass, asparagus risotto, tri-colored baby carrots, cranberry buerre rouge, marcona almond, tangerine

56

ON THE SIDE

9 EACH

- RAPINI**

toasted garlic, chilies, lemon
- FRENCH FRIES**

sea salt, toasted black pepper
- RISOTTO**

pecorino cheese
- HEIRLOOM CARROTS**

labneh, dukkah, carrot oil, chervil
- SCALLOPED POTATOES**

sharp cheddar, cream, chives

DESSERT

- RASPBERRY LAYER CAKE**

white chocolate mousse, lemon crumb cake, raspberry jelly, vanilla marshmallow

12

GF: Gluten Free, VG: Vegetarian, V: Vegan, DF: Dairy Free

18% gratuity will be added to parties of 6 or more. Split plate fee of \$4. Corkage fee of \$30 per 750 ml bottle. Two bottles max. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. 121123