

APPETIZERS

Seasonal Soup | 10

from our culinary garden

Roasted Beet Salad | 15

local ricotta and goat's cheese, arugula
charred orange vinaigrette

Suggested Pairing: 50th Parallel Estate 2017 Pinot Gris

Roasted Wild Mushrooms | 17

thyme, truffle Gouda custard, fried shallots
house-made sourdough, micro greens, noble tonic xo

Suggested Pairing: 50th Parallel Estate 2017 Riesling

Crispy Duck Wings | 18

yuzu-ginger glaze, green onion
sesame seeds, black garlic aioli

Suggested Pairing: 50th Parallel Estate 2016 Gewurtztraminer

Dungeness Crabcakes | 24

celeriac and apple slaw, tartar sauce

Suggested Pairing: 50th Parallel Estate 2017 Pinot Gris

Brant Lake Wagyu Beef Tartare | 20

marrow aioli, puffed grains, egg yolk gel
pickled pearl onion, arugula

Suggested Pairing: 50th Parallel Estate 2015 Pinot Noir

Pan-Seared Digby Scallops | 22

miso-glazed pork belly, butternut squash puree
pickled garden kabocha, spiced apple foam

Suggested Pairing: 50th Parallel Estate 2016 Gewurtztraminer

Local Charcuterie Board | 27

chef's selection of cheeses and cured meats, garden pickles
mostarda, port-braised figs, Arlo's honey, house crackers

SMALL BITES

Forno-Roasted Brussels Sprouts | 10

Wild Moon bacon, pearl onions, aged balsamic

Duck Fat Frites | 8

thyme, parmesan, truffle aioli

Popcorn | 4

butter + Vancouver Island flake sea salt

Warm Olives + Bread | 8

marinated olives, various house-made breads, tomato jam

18% gratuity applies for groups of 8 or more