

Antipasti

SEARED SCALLOPS 11

black truffle potato fritter, carrot vanilla sauce

ALBACORE TUNA LIGHTLY SEARED 9

sesame seeds, citrus salad, butternut squash chips, black olive tapenade, pea shoots

CRISPY CRAB CAKE 12

cilantro red pepper tartar, frisee salad, citrus reduction and basil aioli

LOBSTER SALAD 16

baby greens, warm raspberry vinaigrette, root vegetables and shallot crème

MANILA CLAMS 13

tomato concasses, mustard seeds, white wine

MUSSELS 13

spicy garlic, parsley and white wine broth

FRESH OYSTERS 9

half a dozen, shallot cranberry mignonette and tomato horseradish sauce

BAKED BLACK TIGER PRAWNS 12

honey and nuts, sundried tomato gastrique

Zuppe e Insalate

CLAM CHOWDER 7

choice of Manhattan (tomato based) or New England (cream based)

OYSTER SOUP 7

sautéed fresh spinach

LIGHT DUNGENESS CRAB BISQUE 8

chive crème fraîche

FENNEL AND PROSCIUTTO DI PARMA SALAD 8

lemon anise aioli and crostini

CHERRY TOMATO AND ARTICHOKE SALAD 7

Sicilian olives, extra virgin olive oil, balsamic vinegar

ROASTED DUCK BREAST SLICES 9

baby greens, spiced orange vinaigrette, Belgium endives and walnuts

WARM CAESAR SALAD 8

roasted garlic lemon dressing, capers and shaved parmesan

Primi Piatti

IN HOUSE MADE BLACK LINGUINE 17

sautéed prawns and scallops, saffron sauce

SEAFOOD CANNELLONI 17

shellfish nage, black truffle

2010 HOUSE PASTA CREATION 17

linguine, mussels, ginger, lemon light cream sauce

PRAWN AND MUSHROOM RAVIOLI 17

crispy pancetta, smoked tomato sauce

LINGUINE VONGOLE 17

B.C. Manila clams, parsley white wine broth

FETTUCCINE LOBSTER 20

half a lobster, herbed tomato lobster sauce

WARM ORZO PASTA SALAD 16

cranberries, roasted mushrooms, pine nuts and baked goat cheese

Secondi Piatti

CLASSIC CIOPPINO 26

seafood mix, vegetable julienne, saffron broth, garlic crème

SABLE FISH 24

marinated in grappa and soy sauce, crispy shallots, parsley cilantro pesto, tomato confit

LOBSTER THERMIDOR 26

half a lobster in the shell, oven baked with parmesan and garlic herb sauce

GRILLED B.C. SALMON 22

lemon gnocchi, braised fennel and saffron aioli

BLACK TIGER PRAWNS 22

pernod shallot butter

FISH AND CHIPS – 14

house made tartar sauce

GRILLED CALAMARI 20

stuffed with goat cheese, sundried tomatoes and thyme, lemon butter sauce

RED SNAPPER 22

Swiss chard curry sauce, papaya mango chutney

TUTTO BENE SURF 'N' TURF 26

AAA beef tenderloin, black tiger prawns, cherry tomatoes and leek, lobster butter sauce

S*SALTIMBOCCA OF CHICKEN BREAST* 21

black truffle demi-glace

A*AAA BEEF TENDERLOIN* 26

creamy porcini mushroom sauce

R*ROASTED FRASER VALLEY DUCK BREAST* 26

red currant – madeira jus

*served with seasonal vegetables