

STARTER

Angus Beef Carpaccio

baby arugula salad, shaved Grana Padano, crispy capers, truffle aioli

Quinoa Salad @

organic kale, spinach, arugula, carrot curls, spiced toasted almonds, sundried cherry, crumbled goat feta, braised quinoa and lemon raspberry vinaigrette

Tuna Tataki 😡 🕮

seared Ahi tuna, organic kale, edamame, beet curls, carrot curls, and ginger soy reduction with mango sauce

ENTRÉE

BBQ Baby Back Ribs (B)

Slow braised local pork with hickory smoked BBQ sauce, warm bacon & potato salad and beet coleslaw

Pan Seared Ling Cod &

Local mussels, roasted daily vegetables, fingerling potatoes with tomato coconut broth

Rack of Lamb @

New Zealand lamb, leek Emmental potato gratin, daily vegetables, Shiraz demi-glace

DESSERT

Hazelnut Torte

decadent chocolate hazelnut cake with chocolate amaretto glaze, raspberry coulis and vanilla bean gelato



