

Appetizers

Spring Minestrone Soup 12
*chicken broth, printanière vegetables,
ramp-pistachio pesto*

Farm Greens Salad 13
*shaved radish, crispy quinoa, toasted garlic bread,
green goddess dressing*

Charred Asparagus 14
*speck ham, baby arugula, morel & wild mushrooms,
parmesan pudding*

Rabbit Porchetta 16
*pickled perennials, kalamata olive tapenade,
grilled country bread, sprouted mustard seed*

Prix Fixe Lunch Menu

*choose any appetizer, entrée & dessert
45 per person*

Entrées

Spring Sandwich 19
chef inspired

French Omelette 18
*grilled baby gem & maitake mushroom,
lemon-parmesan dressing*

BC Coho Salmon 26
*charred fiddleheads, pearl onions,
spring garlic barley risotto*

Chicken Pot Pie 25
*spring vegetables, young potato,
kale verde*

Spring Onion Agnolotti 24
*sweet pea fricassée, boyle bros farm sprouts,
toasted almonds, ontario smoked maple comfort cream*

7oz Craft Cut Striploin 39
*grilled asparagus, home cut fries,
sauce bordelaise
(+10 to prix fixe)*

vegan & vegetarian options available upon request

