

# autumn MENU

## CHARCUTERIE & CHEESE

one item - 10

three items - 23     please see the chalkboard for today's selection.

five items - 35

## SMALL PLATES

**let us make the decisions for you**

4 course family style menu  
\$60/ per person

marinated olives - 9

popcorn, truffle, parmesan - 8

crispy cumin chickpeas - 6

bad dog bakery bread selection, sumac butter, extra virgin olive oil - 10

local maitake mushrooms, romesco sauce, crispy shallots, hazelnuts - 15

double baked blue d'auvergne soufflé, arugula and pear salad - 18

shaved brussel sprouts, spicy n'duja, orange vinaigrette, feta - 13

homemade focaccia, mortadella, pistachio - 14

scallop carpaccio, hakurei, jalapeno, blackberry powder, trout caviar - 17

## MEDIUM PLATES

ubc farm kabocha squash, housemade chorizo, rapini, confit garlic purée - 25

roasted local beets, farro, whipped ricotta - 21

seared albacore tuna, bc spot prawn sauce, braised leeks, sea asparagus - 27

## LARGE PLATES

risotto cacio pepe, roasted chestnuts, madeira reduction - 31

pan-seared salmon, sole food potatoes & tomatoes, white wine sauce - 35

butter & dill chicken breast, tricoloured quinoa, red pepper - 34