



Bar Menu

POUTINE (\$19)

Potato / Truffle / Curds / Demi

FALAFEL (\$22)

Chickpea / Quinoa / Yogurt / Sumac

BANH MI (\$19)

Pork Belly / Chicken Liver / Lime / Sambal

MARITIME ROLL (\$21)

Lobster / Crab / Old Bay / Saffron

CROISSANT BURGER (\$29)

American Wagyu / 5 Brothers Cheddar / Dijon / Onion

HONEY NUTS (\$6)

SPICED OLIVES (\$6)

TRUFFLE GAUFRETTES (\$8)

TARRO CRISPS (\$5)

CAVIAR (\$4/g)



Lunch Menu

STARTERS

BLACK WALNUT (\$22) - Frise / Fromage Bleu / Walnuts / Red Onion

DUCK CROQUETTES (\$26) - Duxelles / Foie Gras / Kumquat / Black Berry / Allium

TRUFFLE (\$29) - Mushrooms / Koji / Butter / Maple

GRAINS (\$13) - Bannock / Honey / Berry

ENTRÉE

MUSHROOM TOAST (\$33) - Fungi / Feta / Quail Egg / Almanac Sourdough / Chives

FAGOTTINI (\$39) - Prosciutto / Zucchini / Ricotta / Boursin / Chives

SALMON (\$48) - Brussels / Lentils / Sea Buckthorn / Mesclun / Saffron

SCALLOPS (\$65) - Romanesco / Asparagus / Radish / Lavender

ALBERTA AAA (\$68) - Tenderloin 7 oz. / Potato Pavè / Carrot / Green Bean / Cabernet Franc Jus

PASTRY

NANAIMO (\$25) - Coconut / Milk / Chocolate

MANGO (\$25) - Pistachio / Rose / Saffron

