



## TWO COURSES 36 | SERVED PER PERSON

Enhance your experience with a glass of our sommelier's selected house wine / prosecco / beer or our chef's featured dessert 9

### FIRST COURSE

#### **BURRATA CAPRESE**

Heirloom tomatoes | fresh basil | extra virgin olive oil | aged balsamic | sourdough

#### **ORANGE QUINOA BOWL**

Orange segments | baby arugula | pomegranate | toasted pepitas | sesame vinaigrette

#### **MIXED GREENS** GF

Shaved seasonal vegetables | fennel | fine herbs | aged parmesan | vanilla-infused balsamic | walnuts

*Enhancements: Seared Pacific Salmon 19 | Grilled Chicken Breast 16 | Grilled Prawns 18*

### SECOND COURSE

#### **MISO-GLAZED PACIFIC SALMON**

Grilled asparagus | steamed ramen | scallions | toasted sesame | ginger XO broth

#### **ROSSDOWN FARM CHICKEN**

Sweet corn succotash | edamame | fingerling potatoes | natural jus

#### **MEDITERRANEAN WRAP**

Crispy falafel | hummus | grilled halloumi | olives | toum | pickled jalapeños | sea-salted fries

V Vegan      GF Gluten-Free

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ALL PRICES ARE IN CAD AND SUBJECT TO APPLICABLE TAX(ES).  
AN 18% GRATUITY WILL BE APPLIED TO GROUPS OF EIGHT OR MORE.