



Lunch Menu

Starters

Housemade & Local Charcuterie with Selection of Artisanal Cheeses from Cheese Boutique
-38-

Sweet Onion & Cider Soup, Crème Fraiche, Puffed Grains
-14-

Chardonnay Steamed P.E.I. Mussels, Fennel Pollen Cream, Grilled Bread
-18-

Roasted Heirloom Beets, Whipped Goat's Cheese, Toasted Hazelnuts, Dill Vinaigrette
-18-

Endive & Baby Gem Salad, Apple, Toasted Walnuts, Blue Cheese, Sherry Vinaigrette
-16-

Mains

Pan Seared East Coast Scallops, Crispy Pork Belly, Cauliflower, Raisin Vinaigrette
-30-

Tomato Braised Lamb Shank, Pomme Puree, Roasted Shallot Jus
-32-

Housemade Tagliatelle, Autumn Mushrooms, Shaved Parmesan, Truffle Cream
-29-

Lobster Club on Duck Fat Fried Sourdough, Double Smoked Bacon, Whipped Goat's Cheese
Local Salad Greens
-40-

Steak Frites with Grilled Beef Flank, Cafe de Paris Butter, Rosemary Salted Frites, Red Wine Jus
-38-

Dessert

Vanilla Creme Brûlée with a Brown Butter Madeleine Cookie
-10-

Lemon Poppy Seed Cake, Vanilla Meringue, Honey Ice Cream
-12-

Dark Chocolate Marquise, Gingerbread, Pistachio, Mandarin Orange Ice Cream
-12-

Vegan options available upon request
Please inform your server of any dietary restrictions or allergies

Thank you for joining us. We hope you enjoy your experience