



Lunch Menu

Starters

Spring Pea & Mint Soup with Seared Sea Scallops, Preserved Lemon, Creme Fraiche
-22-

Chardonnay Steamed P.E.I. Mussels, Fennel Pollen Cream, Grilled Bread
-21-

Dave Irish's Roasted Beets, Monforte Goat Cheese, Pingue's Prosciutto, Hazelnut Vinaigrette
-18-

Ohme Farms' Salad Greens, Radish, Toasted Walnuts, Blue Cheese
-17-

Housemade & Local Charcuterie with Selection of Artisanal Cheeses
-40-

Main Course

Bouillabaisse of Atlantic Salmon, Poached Tiger Shrimp, Mussels, Saffron Cream
-38-

Duck Confit, "Dev's" Black Lentil Dal, Crispy Shallots, Fried Duck Egg, Ginger & Scallion
-34-

Pappardelle "Bolognese", Pingue's Fennel & Chili Sausage, Whipped Lemon Ricotta
-29-

Lobster Club on Duck Fat Fried Sourdough, Double Smoked Bacon, Whipped Goat's Cheese
-42-

Braised Beef Short Ribs, Kozlik's Mustard Pomme Puree, Pickled Red Onions, Hoisin Sauce
-36-

Dessert

Vanilla Bean Panna Cotta, Poached Rhubarb Consommé, Strawberry Sorbet
-12-

Pistachio Tart with Vanilla Whipped Cream
-12-

Dark Chocolate Mousse, Sweet Pea Meringue, Olive Oil, Ginger Cookie
-12-

Vegetarian & 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