

CHEF'S TABLE



2 COURSE DINNER | \$34.95

FIRST COURSE *Choice of:*

CRISPY CHICKEN KARAAGE | 11

Served in iceberg lettuce cups with misonaise, pickled Asian vegetables + fresh cilantro.

Wine Pairing: Quail's Gate Gewurztraminer 5oz. Glass | 8

BAKED HOUSE MADE GNOCCHI | 11

Parmesan cream sauce with double smoked bacon, peas + roasted cauliflower

Wine Pairing: Riverlore Sauvignon Blanc 5oz. Glass | 8.25

LOCAL CLAMS | 11

Saffron + white wine tomato broth, served with grilled garlic baguette and fresh lemon

Wine Pairing: Ogio Pinot Grigio 5oz. Glass | 7.75

MAIN COURSE *Choice of:*

YELLOW FIN TUNA | 27

Seared and served rare with grilled polenta, shimeji mushrooms, roasted cauliflower, grilled bell pepper + sesame sauce

Wine Pairing: Santa Cristina Orvieto 5oz. Glass | 7.75

SPICY TOMATO SEAFOOD FETTUCCINE | 27

Mussels, clams, prawns + grilled chorizo sausage with onion, fennel + celery in a spicy saffron tomato sauce garnished with crispy potatoes + leeks

Wine Pairing: Synchronesh Riesling 5oz. Glass | 8

For 2 course option add an additional \$5 for:

AAA STERLING SILVER STRIPLOIN + SCALLOPS | 32

Pan seared Canadian scallops + 8oz grilled striploin with roasted potatoes, seasonal vegetables + Glo butter

Wine Pairing: Red Rooster Merlot 5oz. Glass | 7.75

Selections listed above are also available to be enjoyed on their own, see individual prices