**Starters**

Crab cake, basil aioli, fresh herb salad 21

Confit duck tostada, fire roasted salsa roja, pickled red onion, mango pico de gallo 18

Rabbit spanakopita with prosciutto, spinach, goat cheese and dates, truffle vinaigrette 19

Smoked beetroot salad, fennel vinaigrette, spiced seeds, chevre 16

Tanto Latte Burrata cheese, garlic scape pesto, confit garlic, harissa roasted tomatoes, grilled toast points 19

Antipasto salad – cured meats, olives, pepperoncini, pickled artichoke, cherry tomatoes, marinated baby bocconcini, cheeses, mixed greens, red wine vinaigrette 19

Steamed mussels, fennel & sundried tomato broth, house-made French bread  21

Escargot & mushroom fricassee in roasted garlic cream 17

Steak tartare, smoked oyster aioli, cured egg yolk 18

Hand made French bread, house-made cultured butter 8- basket

**Mains**

Elk and bacon meatballs, patatas bravas, tomato and fresh basil sauce, zucchini 32

Grilled 12 oz bone-in BC pork loin chop, peach-whisky bbq sauce, warm potato salad, blackened corn 42

Linguine, basil-avocado pistou, Tanto Latte creamy feta cheese, sun-dried tomatoes 28 *add seasoned chicken thigh* 8- or *sauteed prawns* 10-

Pan-seared Little Fort BC rainbow trout, lemon-olive cream, wild rice pilaf 32

Smoked Brome Lake duck breast, cherry & fig glace, fresh herb polenta 35

Grilled lamb sirloin, Mediterranean couscous salad, labneh & hummus 36

Pan-roasted Fraser Valley chicken breast, Marsala-mushroom sauce, rosti potato 33

Herb crusted Pacific red snapper, romesco sauce, pickled bean slaw, chive risotto 31

Paella with Chop n Block lamb sausage, marinated chicken, prawns, mussels, tomato-saffron rice 30

Grilled 10 oz New York striploin steak, café de Paris butter, horseradish whipped potato 52

*Tables are booked two hours apart. If you would like to enjoy a more leisurely dinner, please book for 7pm or later or let us know if you would like to stay longer*

*18% gratuity added to tables of 6+*

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