



dinner
monday, june 15, 2009

lighter side

OLIVE SAMPLER – assorted marinated olives	4
ALASKAN CRAB FRESH ROLL – papaya, greens, fresh cilantro, miso, peanut & sesame drizzle	11
FRESH OYSTERS – four served raw on the half shell – preserved lemon & ginger mignonette	11
BRUSCHETTA – hummus, cucumber raita, feta, crostini	10
BAKED BRIE EN CRÔUTE – sherry-poached apricots, caramelized walnuts, olive tapenade, roasted garlic, balsamic reduction, fresh fruit, dates, roasted garlic crostini	11
ALASKAN SALMON TEMPURA ROLLS – ginger-caramelized leeks, soy citrus glaze, wakame salad, wasabi emulsion	13
CRAB & SCALLOP CAKES – honey chipotle aioli, pico de gallo, avocado, lime	12
POBLANO GREEN CURRY – fresh alaskan halibut, poblano peppers, butternut squash, green curry, papaya salsa, pita	14
CHEESE PLATE – delicie de bourgogne - france, manchego - spain – assorted nuts & fruit	9

soup

TOMATO & GORGONZOLA	or	COCONUT CARROT GINGER	cup 3.75	bowl 6
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salads

HOUSE SALAD – baby spinach, tomatoes, marinated mushrooms, parmesan, walnuts, balsamic vinaigrette	8
PEAR SALAD – house made kahlúa-poached pears, field greens, candied pecans, gorgonzola crumbles, roasted pecan vinaigrette	8
BACON & APPLE – field greens, grape tomatoes, apple, chèvre, lavender maple vinaigrette	8
CAESAR – romaine, parmesan, tomato, garlic, crostini, caesar dressing	8
SAUTÉED CALAMARI – baby spinach, warmed herb vinaigrette, olives, polenta croutons, grape tomatoes, capers, caramelized onions & bell peppers	12
TIGER PRAWNS & ALASKAN SEA SCALLOPS – blackened – field greens, romaine, candied walnuts, papaya & diced red peppers, cucumber, thai lime vinaigrette	16
SIMPLE GREEN SALAD – field greens, grape tomatoes, cucumber, red onion choice of vinaigrette – lavender maple, balsamic or gorgonzola	6

main course

FRESH ALASKAN RED SALMON – grilled – sashimi marinade - deconstructed spring roll, soy maple glaze, jasmine rice, wasabi aioli, chili oil	26
FRESH ALASKAN HALIBUT – pan seared – fennel crust – roasted summer vegetable filled puffed pastry, grape tomato, avocado & red onion salad, tomato & red pepper coulis	26
GRILLED ALASKAN KING CRAB LEGS – chimichurri basted – citrus drawn butter, caramelized lime, sweet corn & red pepper fritter, asparagus	42 * full lb. 25 * half lb.
MARISCADA – brazilian style seafood stew – fresh alaskan sockeye salmon, fresh alaskan halibut, alaskan scallops, prawns, clams, sweet yellow onion, butternut squash, chili coconut tomato broth, lime, basil, corn, jasmine rice	27
BAKED PENNE – spinach, fresh vegetable ratatouille, roasted garlic, roma tomatoes, pesto crème, fontina, parmesan, gorgonzola, fresh basil	19 * add chicken 23
DUCK BREAST SALAD – orange ginger glaze – mixed greens, dried cranberries, candied almonds, chevre, scallion & lime vinaigrette	25
CHICKEN & SEA SCALLOPS – snow peas, udon noodles, ginger cream sauce, black bean salsa, pickled ginger, mushrooms	25 * small plate 18
PORK ROULADE – oven roasted – roasted tomato, toasted pine nuts, basil, parmesan, wilted spinach, yukon gold & bacon croquette, cambozola cream, crispy shallot rings	22
FILET OF BEEF – grilled – luv rub – monterey jack mashed potatoes, sweet balsamic mushroom compote, green beans, peppercorn thyme port reduction, potato gaufrette	34
NEW ZEALAND RACK OF LAMB – oven roasted – luv rub – cardamom spiced chick pea purée, green beans, olive oil poached shallots, roasted garlic & cabernet reduction, pesto aioli	34 * full rack 25 * half rack

18% gratuity will be added for parties of six or more

4.00 split fee for entrees

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