

FIN...

On Ice

CORK & FIN TOWER - 3 tiers of ocean goodness 89 (add crab legs +19)
 chilled half lobster, shucked oysters, wasabi tiger prawns, marinated hamachi & tuna, mussels in dashi

CORK & FIN PLATTER - perfect starter for 2 39 (add crab legs +19) & (add ½ lobster +21)
 shucked oysters, wasabi tiger prawns, mussels in dashi, marinated tuna

OYSTERS 3.25 (ea) / 17 (½ dozen) / 29 (dozen)
 champagne mignonette, grated horseradish

Family Style Dining

(participation of the entire table required)

Chef's tasting of 4 items 39/person
 Chef's tasting of 6 items 55/person

Garden

BEETS & CHEVRE 8 goat's cheese, beet duo	AUTUMN GREENS 9 coronation grapes, apple
GNOCCHI 12 butternut squash (add duck confit +4)	RISOTTO 13 local chantrelle mushrooms (add crab +8)
POTATO GRATIN 9 aged cheddar, parmesan	FRITES 6 garlic aioli

Sea

SHRIMP SSAM 10 lettuce wrap, charred scallion	HAMACHI CARPACCIO 15 ponzu, fried garlic
TEMPURA OYSTERS 12 nori, spicy aioli	GRILLED CRAB LEGS 14 jalapeño butter
FEATURE FISH MP daily selection	MUSSELS 16 bacon, miso, chilies
LOBSTER 'MAC' 11 lobster bisque, white cheddar (add black truffle +10)	SQUID INK TAGLIATELLE 19 shrimp, chili bread crumbs

Farm

BEEF TARTARE 13 mustard sabayon, puffed tapioca	DUCK TERRINE 12 spicy mustard, cornichons
PIG BUNS 9 braised pork, spicy mayo	LAMB CHOPS 16 quinoa, tarragon cream
Y-N CHICKEN WINGS 11 sesame chili sauce	BRAISED SHORT RIBS 15 seasonal veg, black vinegar glaze

Sweet

CHOCOLATE TERRINE 8 dulce de leche
CHEESECAKE MOUSSE 8 lemon curd, pistachio, seasonal fruit
PUMPKIN CRÈME BRULÉE 8 candied pumpkin seeds
GREEN TEA ICE CREAM 8 shaved white chocolate

Cheese

FARMHOUSE GOAT GOUDA 8 (Kent, BC, goat's milk) apple & coronation grape conserve
FARMHOUSE CHEDDAR 8 (Kent, BC, cow's milk) golden plum conserve
FEATURED SELECTION 8 spiced pear jam

Eating raw or uncooked fish, shellfish, eggs or meat increases the risk of food borne illnesses