

Date Night

APPETIZER

To share

½ DOZEN OYSTERS

freshly shucked with accoutrement

BURRATINI

fig jam, burratini cheese, warm baguette,
coronation grape vinaigrette

BRUSSELS SPROUTS

charred brussels sprouts, crisp shallots,
black garlic butter, pickled cranberry

SALAD

organic greens, fermented strawberry, burnt
goat cheese, pumpkin seed

WILD MUSHROOM FLATBREAD

grilled sourdough flatbread, organic
mushrooms, pipian verde, feta,
shaved radish

ENTRÉE

BRUCE BURGER

west grey beef, aged cheddar, special
sauce, shaved onion, fries

STEELHEAD TROUT

seared steelhead trout, braised fennel, pearl
couscous, saffron beurre blanc

CHICKEN SCHNITZEL

breaded chicken cutlet, apple sauce, grainy
mustard, winter slaw, pomme puree

RAVIOLI

brown butter squash tortellini, crispy sage,
chestnut espuma, aged gouda

STEAK FRITES

brandy and Madagascar peppercorn demi
glaze, steak house fries, braised greens

CHEESE COURSE

To share

DESSERT

To share

CLASSIC CREME BRULEE

cream, eggs, vanilla, caramelized sugar

CHOCOLATE TART

shortbread, dark chocolate ganache, sherry
vinegar caramel, caramelized
white chocolate

*“So sweet a taste, the golden sun gives
to the morn; so sweet is each bite when
shared with you.” – Romeo and Juliet*

