

# Date Night

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## 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*

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## 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

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# DESSERT

To share

## CLASSIC CREME BRULEE

*cream, eggs, vanilla, caramelized sugar*

## CHOCOLATE TART

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

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

