

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*

