

# SHARING STYLE MENUS

SUBJECT TO SEASONAL CHANGES

**\$45.00 / person**

## BABY GEM GODDESS

vegan goddess dressing, cashew cheese, pickled currant, watermelon radish, cherry tomato

## TRUFFLE HAMACHI

cognac ponzu, truffle crème fraîche, pickled chili, shiitake mushroom



## SUMMER VEGETABLE TARTINE

ramps, bechamel, asparagus, oyster mushroom, fava bean, preserved lemon, pecorino

## CALAMARI

lemon pepper, romesco, pickles, dill aioli



## ROASTED CORNISH HEN

mini carrots, swiss chard, harissa, maple syrup, jus

## BRUSSELS TORRÉFIER

house smoked bacon, maple gastrique, spiced apple purée

## FRITES

house cut fries, black garlic aioli



## COFFEE & DOUGHNUTS

beignets, espresso caramel, baileys chantilly cream

**\$55.00 / person**

## MEAT & BONES

beef tartare, marrounaise, chips, capers, cornichons

## BABY GEM GODDESS

vegan goddess dressing, cashew cheese, pickled currant, watermelon radish, cherry tomato

## CALAMARI

lemon pepper, romesco, pickles, dill aioli



## GRILLED SHRIMP

white shrimp, lemon beurre blanc, fresh herbs

## BAKED BRIE

St-Germain rose jam, toasted hazelnuts, seasonal fruit, bread



## ROASTED CORNISH HEN

mini carrots, swiss chard, harissa, maple syrup, jus

## BRUSSELS TORRÉFIER

house smoked bacon, maple gastrique, spiced apple purée

## FRITES

house cut fries, black garlic aioli



## COFFEE & DOUGHNUTS

beignets, espresso caramel, baileys chantilly cream

**\$65.00 / person**

## NAKED OYSTERS

daily selection, mignonette, lemon, horseradish

## MEAT & BONES

beef tartare, marrounaise, chips, capers, cornichons

## BABY GEM GODDESS

vegan goddess dressing, cashew cheese, pickled currant, watermelon radish, cherry tomato



## GRILLED SHRIMP

white shrimp, lemon beurre blanc, fresh herbs

## BAKED BRIE

St-Germain rose jam, toasted hazelnuts, seasonal fruit, bread



## DAILY WHOLE GRILLED FISH

white soya beurre blanc, baby broccoli, kale chips, salsa verde

## BRUSSELS TORRÉFIER

house smoked bacon, maple gastrique, spiced apple purée

## FRITES

house cut fries, black garlic aioli



## COFFEE & DOUGHNUTS

beignets, espresso caramel, baileys chantilly cream