

## WATER

**Shucked Oysters // half dozen 24 dozen 44**  
*pickled pepper hot sauce, mignonette gf df*

**Spicy Ahi Tuna “Paloma” // 22**  
*spicy grapefruit vinaigrette, tequila, cabbage slaw gf df*

**Side Stripe Prawn Toast // 18**  
*chili tomato sauce*

**Seared Fresh Scallops // 24**  
*cauliflower tapenade, caperberry raisin emulsion gf*

**Halibut Fish Sticks // 18**  
*dill, tarragon aioli*

## LAND

**Okanagan Cherry Glazed Pork Ribs // 18**  
*pickled cherries, fennel gf df*

**Chorizo Cheese Fundido // 23**  
*shisito pepper, cheese curds, queso, oaxaca cheese  
served with warm tortilla chips gf*

**Bison Tartare // 24**  
*cured egg yolk, aged gouda, puffed grains, kohlrabi  
served with yam chips*

**Pomegranate Glazed Brisket // 22**  
*labneh, pickled cherry tomato, herb salad*

**Prosciutto & Melon // 17**  
*local cantaloupe, prosciutto, basil, chili oil*

## PLANT

**Smoked Eggplant Hummus // 18**  
*fresh naan, za’atar gf v*

**Grilled Broccolini // 14**  
*cheddar dill dip gf v*

**Truffle Furikake Twice Cooked Fries // 12**  
*sesame, miso aoili gf df v*

**Marinated Cucumber // 10**  
*yogurt, herbs gf v*

## SWEETS

**Marshmallow Fondue // 14**  
*neapolitan marshmallow, warm chocolate  
served with graham cookie*

**Foie Gras Funnel Cake // 10**  
*maple foie gras custard, preserved cherry*