

SOCIAL

Appetizer

SEASONAL SOUP Chef's choice

or

FARMER'S GREENS House dressing, locally sourced
vegetables, crispy chickpeas

Main Course

GRAIN FED CHICKEN BREAST Rataouille,
ancho chili bbq sauce

or

WILD COHO SALMON

Dupuy lentils, leeks, hazelnut, pancetta, lemon gremolata

or

DAILY PASTA Chef's creation of the day

Dessert

DOUBLE CHOCOLATE CHEWY BROWNIE Sour cherry
purée, vanilla bean whipped cream

or

FRENCH VANILLA GELATO Berries

\$30 per person plus tax & gratuity

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES.

*All of our beef is certified 'AAA' Alberta Angus, we source our seafood from
sustainable & Ocean Wise fishers.*