



TO START

VAREGATED RADICCHIO \$14
Whipped fromage, shaved fennel, bosc pear, hazelnut dukkha

CHARRED BEETS \$13
greek yogurt, crispy quinoa, white balsamic, arugula

OREGON WAGYU TARTAR* \$18
Cured egg yolk, porcini mushroom aioli, shallot, mustard seed, rye crackers

CRISPY CALAMARI * \$15
Calabrian chili aioli, lemon, chives

NANTES CARROTS* \$17
Smoked salmon, panisse, romesco, mint

GARNET YAM \$12
Cranberry glaze, lemon confit, puffed buckwheat

MUSSEL CONSERVA * \$16
Charred Jimmy Nardello, sherry vinegar, dill

MAINS

LOVELY BURGER* \$18
6oz Laney family farm patty, brioche bun, basil aioli, butter lettuce, onion, bread & butter pickles with house-cut fries

16 OZ RIBEYE* \$62
Black garlic demi-glace, crispy Yukon potatoes, cippolini

ROASTED CHICKEN*
\$31 HALF / \$46 WHOLE
Kabocha puree, freekeh, swiss chard, hakurei turnip

HALIBUT & MUSSELS* \$34
Fennel, roasted garlic brodo, sourdough

SEARED KING SALMON* \$34
Saffron braised lobster mushrooms, fennel

ROASTED WINTER SQUASH \$27
Green curry, fried sticky rice, Thai basil

OFF MENU \$75 PP
+ LOVELY WINE PAIRING \$50PP

Multi course meal dreamt up in the kitchen by Chef Joel Lui Kwan