



fresh. modern. lakeside.

prix fixe

three courses 35

ask your server about wine pairings 29

starters

warming bowl of smoked tomato soup Vg

niçoise olive tapenade crouton, basil oil

or

baby kale & boston bibb salad Vg GF

candied pecans, fresh pears, roasted pear vinaigrette

or

roasted beet salad with goat cheese V

horseradish crème, dill vinaigrette, sour dough crumbs

starters upgrade

yellow fin tuna and bc salmon poke GF +12

seaweed salad, macadamia nuts, avocado, pickled ginger

italian burrata & honey-glazed beets V GF +12

baby greens, red onion jam, salsa verde

mains

pan-seared rossdown chicken breast GF

smoked corn potatoes, panache of vegetables

with natural jus

or

duck confit linguine

asparagus, charred tomatoes, peas, soft mozzarella,

parmesan, rosemary cream

or

vegan butternut squash farro risotto Vg

roasted butternut squash, leeks, spaghetti squash,

pine nuts, frisée and apple salad

mains upgrade

bc kuterra salmon fillet GF +15

roasted fingerling potatoes, panache of vegetables,

citrus butter

seared flat iron steak GF +15

smoked corn potatoes, sautéed vegetables,

peppercorn brandy sauce

sides

frites & lemon herb aioli V GF 9

creamed kale V GF 9

parmesan frites & lemon herb aioli V GF 13

sautéed woodland mushrooms V GF 12

panache of vegetables V GF 12

dessert

french vanilla crème brûlée V

almond puff pastry stick

or

vegan coconut rice pudding Vg GF

house-made feature sorbet and vanilla syrup

dessert upgrade

duo of tiramisu & callebaut

chocolate mousse +4

espresso, grand marnier-soaked lady fingers, almond brittle

white chocolate crème brûlée V +4

almond puff pastry stick

baked espresso cheesecake V +4

white chocolate sour crème ganache

lemon tart V +4

shortbread crumbs, marinated berries, salted caramel sauce

“m.s.” housemade ice cream coupe V +4

french vanilla or deviled chocolate

V = Vegetarian | Vg = vegan | GF = Gluten Free



please inform your server of any allergies or dietary restrictions. dietaries are listed, however our kitchen produces items that are not gluten free/nut free/dairy free. additional options may be available. groups of six or more are subject to an 18% auto gratuity