



This is a sample daily feature sheet.

The features will change daily and will always highlight our local producers and the creativity of our Chefs.

### ANTIPASTI

*Local Saanich Organics Strawberries with “Haus Sausage” lardo /10*  
*Smoked Tuna & Local Golden Beet “Tartare” with dill chickpea puree, local greens, capers & radish /14*

### PIZZE

*Summer Abruzzo Truffles, duck egg, garlic oil, mozzarella & pecorino /27*

### PRIMI

*Housemade Gnocchi with fresh summer truffles & asiago cream /28*

### PESCE

*Halibut with toasted farro, wilted beet greens & hollandaise /34*

### CARNE

*AAA 24oz Bone Out Ribeye with brandy peppercorn cream sauce /65*  
*16 oz Bone-In Veal Milanese with brown butter, capers, parsley & lemon /50*

### CONTORNI

*Grilled Napa Cabbage with salsa verde & toasted corn nuts /9*

*Local Hakurei Turnips with la bomba glaze /9*

*(Contains chicken stock)*

### DOLCE

*Local Rhubarb & Strawberries with mascarpone cream & puff pastry /9*