

F I V E S A I L S

LUNCH

PRIX FIXE

MONDAY – FRIDAY | 11:30AM –
2:00PM

\$38

APPETIZER

CAULIFLOWER VELOUTE

canadian birch syrup
dill oil
croutons

-or-

LOCAL GREENS SALAD

lemon vinaigrette
pecorino cheese
almond, grapes

MAIN

LOCAL PORK BELLY PASTRAMI

toasted focaccia
caramelized onion
honey mustard aioli

-or-

AHI VERDE TUNA

organic canadian peas
toasted granola, panisse
spring pea & mint sauce verde

ADD DESSERT

+5

SORBET

seasonal, house-made sorbet

Culinary Director: Chef Alex Kim

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