

**DINE OUTSIDE 2020**  
AUG 21ST - SEPT 21ST

**DINE OUTSIDE MENU | \$45**  
PRICED PER PERSON

**STARTERS**

**Pear & Arugula Salad**

shaved fennel, arugula, bartlett pears  
gorgonzola, toasted pecans, vincotto

- or -

**Duck Bruschetta**

house focaccia duck confit, wild mushrooms  
foie gras, candied figs

**ENTREES**

**BC Halibut Piccata**

lemon, capers, white wine, charred broccolini  
fingerling potatoes, blistered cherry tomatoes

- or -

**Prosciutto & Ricotta Stuffed Conchiglie**

peas, herbed breading, tomato fondue

**DESSERT**

**Lime & Coconut Semifreddo**

fresh mango, coconut cookie crumble  
raspberry coulis