

ANGEL SHARE

Inspired by the charm of French cuisine, our menu reimagines nostalgic, elevated comfort food that is both sophisticated and accessible.

APPETIZERS & CANAPES

CRISPY CONFIT POTATOES

smoked garlic aioli

LOBSTER ROLLS

brioche, pickled celery, mayo

SHRIMP SALAD

butter poached, lemon, pickled shallot, butterleaf

CHEESE BALL

cream cheeses, aged cheddar, nuts, pickled vegetables, crackers

CHARCUTERIE

locally sourced, preserves, pickled vegetables, focaccia

SALADS

PANZANELLA

fresh mozzarella, pickled onion, toasted bread, romaine, tomato vinaigrette

CUCUMBER CHICKPEA

sous-vide onion, toasted pumpkin seed, spinach, fresno pepper, mint basil yogurt dressing

ICEBERG SALAD

blue claire, smokeshow bacon, tomato, herb vinaigrette

CARROT SALAD

peeled carrot, apple, pecans, golden raisins, truffle gouda, honey pecan dressing

PROTEIN ADDITIONS:

butter poached lobster tail, butter poached prawns, confit chicken, flat iron steak

TARTAR MENU

served with ripple chips

CLASSIC BEEF

shallot, grainy dijon, brandy, cured egg yolk, pickles

TUNA

pickled peppers, tarragon mayo, fresh herbs

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our tartare dishes contain raw fish and beef, which are sourced with care to ensure high quality and safety. If you have any concerns about consuming raw ingredients, please consult with your server or opt for one of our fully cooked options.

Pricing does not include applicable taxes and gratuity

ANGEL SHARE

Inspired by the charm of French cuisine, our menu reimagines nostalgic, elevated comfort food that is both sophisticated and accessible.

ENTREE

BEEF BURGER WITH BONE MARROW BORDELAISE
toasted brioche bun, truffle gouda, roasted garlic mayo

STEAK & POTATO
marinated flat iron, peppercorn mustard sauce, lyonnaise potatoes

BRAISED LAMB SHANK
rice pilaf, arugula, smoked dried tomato, sweet & sour cabbage, cherry jus

VEGETABLE PAVE
celery root purée, mushroom ragout, tomato pepper jam, watercress

CONFIT CHICKEN
locally made pasta, ground sausage, leek, tomato, smoked garlic, fresh herbs, citrus butter sauce

BC HALIBUT
brown butter soubise, roasted radish, green vegetables, toasted almonds

MARKET FEATURE
rotating, chef inspired

DESSERT

CROWN BRÛLÉE
shortbread, red wine jam

UPSIDE DOWN CAKE
local stone fruits, butterscotch sauce

Please note that this menu is intended for preview purposes only and does not include pricing or detailed allergy information. We take your health and safety seriously. If you have any food allergies or dietary restrictions, please inform your server before ordering so we can accommodate your needs appropriately.

Pricing does not include applicable taxes and gratuity