



Life is complicated.  
Good food shouldn't be.

## GETTING STARTED

### Farmhouse Fromage Fraiss 18

*fresh Honeycomb, watercress, brioche, black currant vinaigrette, mint*

### ARC Chowder 16

*Ocean Wise fish and shellfish, caramelized onion broth, leek ash oil double smoked bacon*

### Wild Mushroom Soup 14

*pickled and marinated mushrooms*

### Heirloom Tomato Salad 18

*ash cured goat cheese, black olive powder, pickled onion, sweet sherry vinaigrette, pea tips*

### Beef Bresola Salad 20

*Two Rivers bresola, castle blue cheese, shaved radicchio, fig vinaigrette, crisp potato, tarragon*

### Hannah Brook Farm Green Salad 14

*Hannah Brook greens, pickled turnip, candied hazelnuts, shaved radish*

### Albacore Tuna Lightly Cured 18

*black pepper cured, crème fraîche, pickled beet, crispy rice, mustard seeds, crisp bread and balsamic*

### Dungeness Crab Salad 20

*romaine hearts, dill, shaved radish, avocado, compressed watermelon, shaved cucumber*

### Coastal Oysters

half or full dozen MP  
*lemon, horseradish, rhubarb compote*

## SIDE ATTRACTION

### ARC Skillet Bread 8

*heritage grain, young parmesan, house butter, rooftop herbs*

### Spicy Green Beans 8

*chilies, garlic, lemon juice*

### Sautéed BC Mushrooms 8

*thyme, lemon agrumato*

### Smoked Fingerling Potatoes 8

*mustard, chives*

### Sour Cream Whipped Potatoes 8

## MAIN EVENT

### Wild Pacific Salmon 34

*spring succotash, fava beans, corn, zucchini, Irish bacon, kabocha squash dashi*

### Halibut 38

*roasted beets, hazelnut dukkah, butter braised potato, beet puree, fingerling chips, nasturtium*

### Beef Tenderloin 50

*roasted cauliflower, cauliflower and cheddar puree, smoked fingerlings, Wild West Coast mushrooms, shaved radish*

### Sakura Farms Pork Chop 38

*rooftop garden herb crumble, mustard greens, navy bean ragout, confit tomato, chorizo, saffron emulsion*

### Lamb Sirloin 38

*heirloom carrot two ways, smoked sour cream, fresh dill, mint jus, pavé potato, rye crumble*

### Roasted Ross Down Chicken 32

*farro verde, green asparagus, spring peas, mustard, shaved turnip, parsley puree, spring garlic jus*

### Tempura Ash Goat Cheese 28

*buttermilk spring peas, herb potato galette, mint yoghurt, shaved cumin carrots, rye crumble*

### Risotto 28

*Acquerello rice, black garlic, leeks, wild and cultivated mushrooms*

### Taglitelle 28

*64 degree egg, young parmesan, smoked parmesan cheese, watercress*

## TO SHARE

### Angus Beef Tomahawk (48 oz.) 140

*whole roasted onion, Portobello, roof top garden herb butter, potato puree, red wine jus*

### ARC Boards 50/person

We celebrate our farmers and local, sustainable food with this menu tasting board. Our chefs prepare a grand platter of 3 local meats or 3 Ocean Wise seafood from our menu, complimented by chefs choice of sauces and seasonal vegetables. Great for sharing! IT'S HUGE!