

# ALLOY

## dinner

### soup & salads

- chai sweet potato & cauliflower soup** | cardamom . chive oil . potato chips **14**
- romaine salad** | crispy salumi . manchego cheese . zucchini . caper & lemon dressing **17**
- wild prawn salad** | red peppers . baby cucumbers . cherry tomatoes . citrus yogurt . organic greens **18**

### starters

- duck spring rolls** | mint . honey . mandarin orange & soy reduction . pickled ginger **16**
- truffle gnocchi** | black truffle butter cream . sautéed mushrooms . parmesan cheese **16**
- coppa ham & blue cheese** | fried brussels sprouts . compressed pears . dates . herb ranch **17**
- seared scallops** | squash & yellow curry . pomegranate . fresh basil . candied tomato **19**
- roasted red beets** | carrot tahini . feta cheese . arugula . cold pressed canola . toasted sesame **16**
- beef tartare nachos** | pico de gallo . chipotle crème . topos . micro salad **18**
- seared albacore tuna** | red aguachile . grapes . yuzu . tomatoes . cilantro . tapioca crisps **19**
- atlantic lobster tempura** | passion fruit aioli . maple chili glaze . vegetable slaw **23**

### mains

- chicken supreme** | red beet risotto . blood orange gastrique . toasted pumpkin seeds . broccolini **34**
- pork tenderloin** | achiote & citrus marinated . red lentils . rocoto fennel slaw . mint emulsion . zucchini **35**
- beef short rib** | tomato balsamic glaze . buttermilk mashed potatoes . heirloom carrots . shallots **36**
- wild icelandic lingcod** | baby shrimp . brazilian moqueca . saffron potatoes . lemon kale **39**
- lamb sirloin** | sumac . goats cheese . baked polenta . grilled apples . dried cherries . spinach . mustard glaze **47**
- surf & turf** | alberta beef tenderloin . lobster mascarpone & yam crêpe . onion soubise . peppercorn reduction **49**

**18% gratuity will be added to all groups eight or greater**