

APPETIZERS

Pan Seared Calamari

coriander and dill, lemon beurre blanc 12 Ask for it spicy!

Mussels

*~ our chef's daily creation 14 *Add frites 3*

Sherry Foie Gras Ganache

french toast, maple grilled stone fruit, spiced apple chutney, nitro espresso 17

Tempura Maki Rolls

*julienne vegetables, cream cheese and hijiki sauce 12 * half order 7*

Roasted Butternut Squash Soup

basil oil and chives 10

Beef Chuck Carpaccio

Slegers micro greens, Lindsay cheese, fried capers, saffron aioli, red onion, smoked egg yolk 16

Surf and Turf Charcuterie

cured meats, shrimp, oysters, beef tenderloin tips, olives, cheese 23

Tom Khaa Soup

Sweet and spicy tom yum with coconut milk, shrimp, mushrooms, coriander, tomato, tofu 13

Sesame Tempura Shrimp

radish and cabbage slaw, creamy wasabi, soy caramel, scallion, crispy spicy wonton 15

Spiced Orange Pork Belly and Scallops

vanilla and cauliflower puree, leek and orange marmalade, mushrooms, aged balsamic 17

Kimchi Baby Back Ribs

BGE slow roasted back ribs with a sweet soy glaze on top of a mild house made kimchi 15

Steak Tartare

horse radish crème fraiche, fried vegetable chips, chimichurri, sous vide and smoked egg yolk 17

Tuna Tartare

shallot, dill, cilantro, chive, lemon, sweet soy, avocado, micro greens, puffed rice, fried shallot 17

Honey Beet Salad

Slegers greens, gorgonzola, walnuts, green goddess, roasted shallot and orange vinaigrette 12

Grilled Stone Fruit Salad

mixed Slegers greens, toasted almonds, golden quinoa, roasted prosciutto, spiced rum and vanilla vinaigrette 12

Caesar Salad

house made bacon, grano padano, herbed croutons, creamy lemon garlic dressing 11

ENTREES

10oz Ribeye

warm fingerling potato salad, seasonal vegetables, mushroom and rosemary demi glace 33

Sumac Seared Ahi Tuna

coconut jasmine rice, tempura avocado, seaweed salad, creamy wasabi and mango tiger sauce 33

Duo of Lamb

sweet potato moussaka, mint crusted lamb chops, seasonal vegetables, balsamic yoghurt fluid gel 33

Grilled Beef Tenderloin

garlic mashed potatoes, seasonal vegetables, demi glace 35

Chili Lime Crusted Salmon

sweet corn puree, dirty rice and bean fritters, charred greens with lemon, leek and orange marmalade 32

Togarashi Duck Breast

braised cabbage, confit potato, seasonal vegetables, cauliflower puree, aged balsamic reduction 30

BGE Berkshire Pork Chop

smoked pear and brie risotto, season vegetables, apple cider demi, gremolata 32

Cocoa and Cayenne Rack of Elk

parmesan orzo cake, seasonal vegetables, pear and cinnamon chutney 34

BGE Southern BBQ Chicken

saffron scented rice with black beans, green cabbage salad with vinaigrette, chipotle aioli 28

Seafood Linguine

sautéed shrimp, scallops, mussels, spinach, grape tomatoes, white wine dill cream sauce 23

Wild Mushroom and Black Truffle Sacchetti

roasted garlic, wild mushrooms, baby spinach, ricotta cheese, gorgonzola cream sauce 22

Chicken Carbonara

herb and garlic oil, heirloom tomatoes, house cured bacon, peas, grano padano, sous vide yolk 24

Blackened Shrimp and Chorizo Jambalaya Pasta

roasted zucchini, onion, peppers, tomato, tossed with shrimp and sausage, on top of tagliatelli 25