

FIN & BREW
HVRW SPRING 2023 MENU \$44.95

APPETIZERS

MUSSELS

f&b bacon | aromatics | ro beer

TOAST

boursin cheese | nduja | apple | golden raisin & hazelnut relish

CHAR GRILLED OCTOPUS +5

fennel | potato | leek

PORK BELLY STIR FRY

thai basil | chili | crispy shallot

CARROT SOUP

ras el hanout | creme fraiche

WOK FRIED BOK CHOY SALAD

crispy garlic | oyster sauce | peanuts | chili

SPICY TUNA ROLL

SALMON ROLL

YING YANG ROLL +5

ENTREES

BRICK CHICKEN

cauliflower | italian salsa verde

SCOTTISH SALMON

mushroom dashi | bok choy

FISHERMANS STEW

carrot | ginger | coconut milk | thai basil

SMOKED MEATLOAF

garlic whipped potatoes | green beans

KIMCHI-JJIGAE

tofu | glass noodles | scallions

PORK BOLOGNESE

bucatini | parmesan

MONKFISH MAKHANI

rice | tomato-cardomom gravy | naan

STEAK FRITES +8

brandt skirt steak | house made fries | green beans | peppercorn gravy

DOUBLE DRAGON

ying yang roll | unagi roll

DESSERT

CARROT CAKE

cream cheese mousse | pecan ginger relish | sweet carrot gel

POT DE CREME

chocolate cremeaux | caramelized coffee | espresso meringue

SUNDAE FORTUNE

Vanilla gelato | five spice apples | cookie