

VALENTINE'S DAY

PLATES

Lobster chraime, salt spring
mussels, spicy tomato sauce,
turmeric & uni butter MP

Sumac & lemon chicken for
two, grilled flatbread, wild
mushroom and black truffle
\$85



SALATIM

Avocado, dungeness crab,
caviar & shaved almond
\$23

Grilled oysters with
seaweed butter, mint
zaatar, lemon &
breadcrumb
\$18 (3 pieces)

BBQ beets, berries,
whipped feta
\$10

DESSERT

Strawberry pavlova, rose meringue, toasted
buckwheat \$10

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