

LAISSEZ FAIRE

FRESH BREAD Warm seeded sourdough, salted butter	10	SHRIMP COCKTAIL Tiger Shrimp, house cocktail sauce, lemon wedges	21
CHARCUTERIE & CHEESE BOARD Cured meats, aged cheeses, wildflower honey, olives, pickled vegetables, grainy mustard, fresh seasonal fruit	32	OYSTERS (6/12) Mignonette, fresh horseradish, lemon, house hot sauce	18/32
BISON CARPACCIO Espresso rub, 10-year old aged cheddar, grilled asparagus, pickled beech mushrooms, horseradish crema	18	TUNA & AVOCADO Yellowfin tuna, citrus, sesame seed oil, soy, avocado gelato, fleur de sal	16
VEGAN CAESAR SALAD Romaine, kale, cashews, hemp seeds, chia seeds, roasted chickpeas (vegan)	15	CAPRESE BURRATA SALAD Grilled and macerated plums, heirloom tomatoes, maple syrup, mint, basil	18
ANTIPASTO SALAD Cured meat, aged cheese, baby spinach, artichokes, sun dried tomatoes, poblano peppers, red onion, crispy chickpeas, quinoa, olives, grape tomatoes	18	MOZZARELLA ARANCINI Laissez Faire sugo, mozzarella, risotto, black olives, basil seedlings	20
SPAGHETTONI AL PESTO Basil pesto, toasted pine nuts, vegan parmesan, red chilis, coconut cream (vegan)	24	PAPPARDELLE BOLOGNESE House Bolognese, beef, veal, Italian sausage, double smoked bacon, pecorino	25
SQUID INK TAGLIATELLE Mussels, clams, shrimp, champagne sauce, sour dough crumb	27	TRUFFLE GNOCCHI Wild mushrooms, thyme, black pepper, cream sauce, arugula, black truffles, parmesan	26
CARROT & RICOTTA TORTELLONI Grilled rapini, field carrot, pecorino Romano, brown butter	24	GRILLED CHICKEN FETTUCINI ALFREDO Grilled Cajun chicken, house made alfredo sauce, crispy flat leaf parsley, parmesan	27
POTATOES ANNA Green pea puree, glazed peas, glazed fava beans Grilled heirloom tomatoes, Friese, chives, onion, vegan glaze	24	PAN SEARED SALMON BC Organic Salmon, shrimp and Lion's Mane pot stickers, fried cauliflower, cauliflower puree, snap peas, roasted red pepper sauce	28
VENISON TENDERLOIN Beef jus, potato croquettes, carrot puree rapini	34	ROASTED CHICKEN Fried gnocchi, sun-dried tomato pesto cream sauce, asparagus, fried basil	30
GRILLED OCTOPUS Chili and cauliflower puree, sautéed potatoes, grilled lemon	32	WAGYU STEAK FRITES 9oz Snake River Valley striploin, triple cooked hand cut French fries, jus, fresh thyme	85
