



5 course Traditional with a modern twist (example)

Price:C\$75.00

1st course

"Seared Tuna"

Pickled ginger custard, wasabi honey foam, sesame almond brittle, borage.

2nd course

Beets and oranges

Selection of beets, Blood oranges, sweetened goats cheese mousse, Dehydrated beet meringue, chive puree.

3rd course

Fromage de Pied

Leek wrapped pork hock terrine, Beet cured quails egg yolk, smoked hay and ham brullee, pickled onions.

4th course

Roasted duck breast

Duck confit and smoked cherry tortellini, honey glazed turnip and Carrot, smoked cherry jus.

5th course

Marquise de Chocolate

Bay laurel cream, fermented black berries, sugar hay.