



## 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.

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### 2nd course

Beets and oranges

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

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### 3rd course

Fromage de Pied

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

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### 4th course

Roasted duck breast

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

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### 5th course

Marquise de Chocolate

Bay laurel cream, fermented black berries, sugar hay.