



\$175.00 Menu

Price: C\$175.00

PASSED APPETIZERS

Wagyu Sliders

gruyere, crispy onions, horseradish aioli and beef au jus

Lobster Spoons

Canadian lobster and vermouth beurre fondue

Yukon Potato Blini

Sturgeon Caviar, Norwegian smoked salmon, house made crème fraiche, deviled egg yolk and chive

Spicy Tuna Tartare

Crispy rice cake, avocado-wasabi puree, ginger and black garlic kabayaki

Baked Sheep's Milk Gouda

Merlot soaked cheese, cranberry, braised onion, fig, pecan and banquette

FIRST COURSE

Heirloom Carrots

pomegranate yogurt, halloumi, orange, radicchio, cardamom vinaigrette and crisp lavash

MAIN COURSE CHOICE OF

Chicken Ballotine

apple & brioche stuffing, whipped squash, Brussels sprouts, cranberry gastrique and maple mustard au jus

or

King Oyster Mushrooms

Truffle risotto, braised Cipollini onions, Pecorino Romano and aged balsamic vinegar

or

Miso Black Cod

miso, bok choy, mushroom gyoza and rice wine beurre blanc

or

Filet Mignon

Carrot horseradish puree, baby spinach, buttermilk fried onions and bordelaise sauce

DESSERT CHOICE OF

Peanut Chocolate Bar

Valrhona milk chocolate cremeux, peanut butter shortbread, salted caramel, rice krispies and roasted banana ice cream

or

Butterscotch Panna Cotta

poached pear & pear sorbet, almond financier, maple cream and pomegranate

or

Fresh Fruit and Housemade Sorbet