



3-Course Plated Dinner Menu

Price: C\$175.00

Appetizers:

Scallop ceviche, citrus, brunoise fruits and vegetables, cilantro oil

Dungeness crab salad, cauliflower, garden herbs

Burrata, duck prosciutto, gazpacho, basil

Chicken and black truffle terrine, estate relish, fruit gel

Compressed Watermelon and cantaloupe salad, feta, mint

Mains:

Braised lamb, harissa, colcannon, dates and raisins, cumin carrots

Beef Tenderloin, Comte Pave, caramelized shallots, estate wine jus, seasonal vegetables

Marinated Sablefish, crispy rice, leeks, and cauliflower

Truffle Chicken Ballotine, duck fat baby potatoes, local mushrooms

Seasonal agnolotti, estate garden garnish, and sauce

Dessert:

Exotic fruit Pavlova, sorbet

Tiramisu, chocolate tuile, berries

Dark chocolate and vanilla tart, salted caramel, candied pecans

Citrus cheesecake, candied lemon, fruit