

EXPERIENCE CHEF CURATED TASTING MENUS IN ONE OF OUR THREE INTIMATE SETTINGS - THE KITCHEN BAR, THE MEZZANINE OVERLOOKING THE OPEN KITCHEN OR OUR NEWEST SPACE FEATURING A HEATED DOME ON THE ROOFTOP PATIO

Tasting Menu

SCALLOP CEVICHE

pickled shallot, fermented pineapple & green chili,
cucumber coconut foam

LOBSTER

fennel, sesame tuile, pickled ginger, citrus gel

CAVATELLI

goat cheese fondue, sage, roasted squash bowl

LAMB

coffee crusted lamb rack, mushroom ragout

TENDERLOIN

Blue Dot beef tenderloin, potato silk, asparagus,
port reduction

SWEETS

\$95 PER PERSON

OPTIONAL

WINE PAIRINGS \$65 PER PERSON

PREMIUM WINE PAIRINGS \$95 PER PERSON

Executive Chef Dwayne MacLeod

Sommelier James Gallant