

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 IGLOO ON THE ROOFTOP PATIO

Tasting Menu

AMUSE BOUCHE
daily inspiration

ALBACORE TUNA
cucumber lime broth, fennel radish salad

SCALLOP
wild boar bacon, maple, butternut squash purée, toasted milk powder

MUSHROOM MOUSSE
focaccia, pickled mushroom, micro greens

PALATE CLEANSE
apple mint sorbet

DUCK
clementine port glaze, butter poached root vegetable

BEEF TENDERLOIN
Coffee balsamic cure, celeriac truffle purée, roasted beets, jus

CHOCOLATE POT DE CRÈME
chocolate custard, shortbread cookie

\$125 PER PERSON

OPTIONAL

WINE PAIRINGS \$75 PER PERSON

PREMIUM WINE PAIRINGS \$110 PER PERSON

Executive Chef **Dwayne MacLeod**
Sommelier **Alicia Williams**

we require the entire table participates in the tasting menu + wine pairing of choice if imbibing
Please reserve at least 24 hours in advance

