

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

CHEESE & ACADIAN STURGEON CAVIAR
miso cheese cake, fennel tuile, chive

FOIE GRAS
bourbon apple, brioche, kiwi purée, toasted walnut crumble

SCALLOPS
braised leek, smoked oyster aioli, pickled mustard

CARROTS
confit tri - colored carrots, lime crème fraîche, pine nut granola

DUCK
dry aged, coffee pepper rub, port reduction, wilted greens

TENDERLOIN
atlantic beef tenderloin, celeriac truffle purée, charred shallot

SWEETS
\$95 PER PERSON

OPTIONAL
WINE PAIRINGS \$65 PER PERSON
PREMIUM WINE PAIRINGS \$95 PER PERSON

Executive Chef **Dwayne MacLeod**
Sommelier **James Gallant**

