

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

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BASS SASHIMI  
cucumber, miso ice cream, pickled chilies, toasted sesame seeds

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LOBSTER RAMEN  
celeriac noodles, lobster shoyu broth, roasted mushrooms

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WARM SQUASH SALAD  
warm maple squash dressing, pickled squash, zucchini, stewed cherry tomatoes, toasted sunflower seed crumble

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STEAK & EGGS  
seared bison striploin, potato crisps, béarnaise

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BOURBON BUTTER SOAKED TENDERLOIN  
truffle parsnip purée, burnt beets, carrots, smoked cranberry gastrique

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SWEETS  
created by our pastry chef

\$110 PER PERSON

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

Executive Chef Dwayne MacLeod  
Sommelier Jo-Anna Walsh

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

