

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

created by our talented culinary team

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### HALIBUT CRUDO

sumac vegetable ash, shoyu chilli gel, sesame seed crisp

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### SCALLOP

confit tomato, togarashi, shiitake dashi broth, chashu

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### ROASTED BEET

goat cheese custard, toasted almond, sage & cardamom foam

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### CARPACCIO

smoked lamb, pine nut crumble, cucumber yogurt explosion, pickled mustard

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### TENDERLOIN

Atlantic Beef, truffled pavé potato, brown butter carrot, red wine jus

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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**