

3 COURSE TABLE D'HOTE | 60

FIRST

Duck Confit Caesar

Romaine, roast garlic, toasted bread crumb, asiago

Scallop

Polenta, almond, fennel

MAIN

Bone-out Pork Chop

Lyonnaisse gnocchi, BBQ, apple

Halibut

Cassoulet, squash, lardo, Louis D'Or

DESSERT

Milk Chocolate

Clementine, cranberry sorbet

Sticky Toffee Pudding

Rum raisin ice cream, salted caramel

THREE COURSE WINE PAIRING | 35

A perfectly paired wine enhances each plate.
Served as a 2-4 oz portion, varying per course.

We please ask each guest at your table choose the same course size to ensure the best experience.

Please advise our servers of any food allergies.

While we can accommodate a variety of allergies and dietary restrictions, due to usage of rich dairy, and protein products it is not always possible for us to offer a vegetarian or vegan tasting menu.

All prices are subject to hst.

5 COURSE TASTING | 95

Duck Confit Caesar

Romaine, roast garlic, toasted bread crumb, asiago

Scallop

Polenta, almond, fennel

Halibut

Cassoulet, squash, lardo Louis D'Or

Blue Dot Ribeye

Farro, smoked onion, carrot, kale

Milk Chocolate

Clementine, cranberry sorbet

FIVE COURSE WINE PAIRING | 45

A perfectly paired wine enhances each plate.
Served as a 2-4 oz portion, varying per course.

7 COURSE TASTING | 115

Duck Confit Caesar

Romaine, roast garlic, toasted bread crumb, asiago

Scallop

Polenta, almond, fennel,

Halibut

Cassoulet, squash, lardo Louis D'Or

Guinea Hen

Spaetzle, truffle, mushroom, parsnip

Blue dot Ribeye

Farro, Smoked onion, carrot, kale

Cheese

Stracciatella white chocolate ice cream, honey glazed figs

Milk Chocolate

Clementine, cranberry sorbet

SEVEN COURSE WINE PAIRING | 55

A perfectly paired wine enhances each plate.
Served as a 2-4 oz portion, varying per course.