

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.

All prices are subject to hst.

5 COURSE TASTING | 110

Chef Snacks

Daily Bread Service

Celeriac Velouté

Guanciale, slow cooked egg, black pepper, truffle pecorino

Scallop

Carrot, sea buckthorn, coriander

Lobster

Kale, onion, rutabaga

Veal

Potato, horseradish, sunchoke

Baked Custard

Preserved summer berry compote, biscuit streusel

FIVE COURSE WINE PAIRING | 55

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

TRUST THE CHEF | 145

Our immersive, surprise, seven-course tasting menu inspired by the season creates a unique dining experience where no two menus are alike.

SEVEN COURSE WINE PAIRING | 70

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

PRE-DINNER SNACKS

Chef's Snacks for Two | 8

Beef Tartare & Beignets | 15

½ Dozen Oysters on Half Shell | 18

PRIX FIXE 3 COURSE | 80

Daily Bread Service

STARTERS

Scallop

Carrot, sea buckthorn, coriander

Celeriac Velouté

Guanciale, slow cooked egg, black pepper,
truffle pecorino

Trout

Radish, buttermilk, dulse

MAINS

Veal Roulade

Potato, Horseradish, sunchoke

Halibut

Beetroot, fennel, maitaise

Lobster

Foie gras, rutabaga, kale

DESSERTS

Ginger Cake

Spiced cream, citrus

Baked Custard

Preserved summer berry compote, biscuit streusel

FIVE COURSE WINE PAIRING | 40

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