

*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**

**Cured Trout**

Melon, basil, pepper, almond

**Mushroom Agnolotti**

Truffle, moliterno, cultivated and wild mushrooms

**Arctic Char**

Borlotti bean, smoked tomato

**Blue-dot Striploin**

Potato, anchovy, red wine jus

**Apple "Cake"**

Puff pastry, vanilla, anise hyssop

## FIVE COURSE WINE PAIRING | 55

A perfectly paired wine enhances each plate.

Served as a 2-4 oz portion, varying per course.

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## 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 Deviled Egg with Truffle | 13

½ Dozen Oysters on Half Shell | 18

## PRIX FIXE 3 COURSE | 80

Daily Bread Service

### STARTERS

**Mushroom Agnolotti**

Truffle, moliterno, cultivated and wild mushrooms

**Cured Trout**

Melon, mint , pepper, almond

**Corn Risotto**

Scallop, basil, tropea onion

### MAINS

**Blue-dot Striploin**

Potato, anchovy, red wine jus

**Cornish Hen**

Zucchini, alpine cheese, quinoa

**Arctic Char**

Borlotti bean, smoked tomato

### DESSERTS

**Apple "Cake"**

Puff pastry, vanilla, anise hyssop

**Custard**

Ginger, pear, walnut

## THREE COURSE WINE PAIRING | 40

A perfectly paired wine enhances each plate.

Served as a 2-4 oz portion, varying per course.