

**CHEF'S SEASONALLY INSPIRED COCKTAIL** **MP**

Let our service team regale you with the tale of this moment's cocktail.

**PRE-DINNER SNACKS**

**½ Dozen Oysters on Half Shell** **\$18**

**DINNER**

Our immersive menus, inspired by the season, create a unique dining experience where no two menus are alike.

**Three-Course** **\$90**

**Six-Course Tasting** **\$135**

**WINE PAIRINGS**

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

**Three-Course Wine Pairing** **\$45**

**Six-Course Wine Pairing** **\$60**

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

*Please advise our servers of any dietary restrictions so that we may provide you with a safe meal.*

*All prices are subject to hst.*

**BREAD & AMUSE BOUCHE**

**FIRST**

**Melon Gazpacho**

Summer squash, local cucumber, mint

**Kombu Cured Tuna**

Green grape ponzu, radish and apple

**MAIN**

**Black Cod**

Garlic scape miso, XO sauce, soba

**Beef and Barley**

Pancetta, white anchovy, carrot

**DESSERT**

**Caramel Apple**

Barteaux Farms gravenstien, mascarpone mousse

**Pear Tarte Tatin**

Puff pastry, vanilla, thyme