TABLE D’HÔTE

APPETIZERS

Scallops & Lamb
smoked lamb belly, lobster gel, squid ink tuile, corn risotto

OR

Venison Carpaccio
compressed shiitake, ponzu vinaigrette, Saskatoon berry gastrique, watercress, sesame cracker

OR

Beets
pickled, roasted, paint, mousse, meringue, truffle-walnut emulsion, cress, frisée, chèvre

MAINS

Aspen Ridge Beef Tenderloin
beef belly, potato purée, truffle-tea gel, seasonal vegetables, Bordelaise

OR

Cod
rainbow chard, potato, clam bisque, squid ink beurre noir, bacon foam

OR

Tempeh
miso greens, buckwheat soba, Brussels sprouts, edamame, miso-shiitake broth, pear salad

DESSERTS

Crème Brûlée

OR

Something Chocolate
chocolate mousse, cocoa nib mousse, chocolate crumble, mango gelée, fresh berries

$80 per person
$46 wine pairings

For parties of 8 or more an 18% gratuity will be added to the final bill.