

# Tasting Menu

## **Amuse Bouche**

## **Lobster Carpaccio**

Pine Nuts, Basil Emulsion, Lime Air, Sturgeon Caviar

## **Escargot**

Parsley, Garlic, Goat Cheese, Coffee Cured Egg Yolk, Toast

## **Cod**

Kimchi Bok Choy, Pork Gyozas, Braised Lotus Root, Dashi Broth,  
Black Garlic Oil

## **Beef Tournedo Rossini**

Foie Gras, Pommes Salardaise, Red Wine Chocolate Demi

## **Strawberry Macaron**

Strawberry Whip Ganache, Fruit Coulis, Salted Caramel

**\$100 +HST /pp**

Add Standard Wine Pairings \$65

Premium Wine Pairings \$85

Gluten Free, Dairy Free & Vegetarian Menus can be  
accommodated upon request