

ADD WINE PAIRING
+\$50 supplemental charge

ADD CAVIAR SERVICE
+\$120 supplemental charge

30g of Northern Divine white sturgeon caviar, black pepper blini, crème fraiche, capers and shallot

AMUSE BOUCHE

HOKKAIDO SCALLOP CRUDO *gf, df*
Yuzu grape emulsion, pickled daikon & lavender
Unsworth Charme de l'Île, BC

~or~

BURRATA *gf*
Marinated cherry tomatoes, BC cherry mostarda, hot honey
& walnuts
Angeline, Sauvignon Blanc, USA

PAN SEARED SABLEFISH *gf*
Miso beurre blanc, roast beets & summer squash
Joseph Drouhin, Mâcon-Villages, Bourgogne

~or~

FILET MIGNON OF ANGUS BEEF *gf*
Red wine jus, beef tallow potato pave, morel mushrooms
& salsa verde
Bodega Garzón, Tannat, Maldonado

~or~

POTATO GNOCCHI ARRABBIATA
Confit cherry tomatoes, basil & parmigiano Reggiano
Tedeschi, Soave Classico, Italy

PARIS-BREST
White chocolate montée & strawberries
Synchromesh, Riesling, BC

MIGNARDISE

df dairy free / **gf** gluten free / **v** vegan

Please inform your server of any food allergies or dietary restrictions.

Menu