

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

TUNA TATAKI *gf, df*

Fermented negi shio, ponzu vinaigrette,
turnips & basil aioli
Jinro Soju, Korea

~or~

OYSTER MUSHROOMS *gf*

Shallot and garlic soubise, salsa verde, xo and pickled shallots

La Crema, Pinot Noir, USA

PAN SEARED SABLE

Nam Jim coconut curry, fennel salad, cannellini beans & chili oil

Henri Bourgeois, Sancerre, France

~or~

PAN ROAST FILET MIGNON OF SPRING CREEK BLACK ANGUS BEEF *gf*

Pomme fondant, red wine jus, burnt onions and beets

Bodega Garzón, Tannat, Maldonado

~or~

RISOTTO

Butternut squash, Chardonnay, apple & pine nuts

Alois Lageder, Pinot Grigio, Italy

BLACK FOREST ÉCLAIR

Morello cherry sauce

Graham's Quinta dos Malvedos, Port, Portugal

MIGNARDISE

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

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

Menu