

SHARING STYLE DINNER MENU

\$90.00 / person

NAKED OYSTERS

East and West Coast Oysters, Champagne Mignonette, Horseradish, Lemon

TUNA TARTARE GF

Yellowfin Tuna, Kohlrabi, Roasted Garlic Aioli, Capers, Yuzu, Cornichons, SkyFlakes

•••••

LA SALADE

Baby Gem Lettuce, Spicy Cucumber, Toasted Sesame Dressing, Crispy Quinoa

BAKED FIG GOAT CHEESE

Phyllo, St-Germain Rose Jam, Hazelnut Praline, Rose Salt, Mint

TRUFFLE CROQUETTE

Porcini Mushroom, Black Truffle, Aioli

•••••

GRILLED CORNISH HEN

Parsnip Purée, Herb De Provence, Velouté, Roasted Carrots

FRITES

Lemon, Green Peppercorn, Salt, Black Garlic Aioli

CHARRED BROCCOLINI

Brown Butter, Black Garlic, Crème Fraîche, Spiced Pepitas

•••••

CRÈME BRÛLÉE CHEESECAKE

Mascarpone, Crème Fraîche, Vanilla Bean

\$110.00 / person

DRESSED OYSTERS

East and West Coast Oysters, A Selection of Specialty Topping

TRUFFLE CROQUETTE

Porcini Mushroom, Black Truffle, Aioli

STUFFED DATES GF

Double Smoked Bacon, Guindilla Pepper, Comté, Maple Gastrique

•••••

BAKED FIG GOAT CHEESE

Phyllo, St-Germain Rose Jam, Hazelnut Praline, Rose Salt, Mint

BEURRE BLANC SHRIMP

Cream, Garlic, Oregano, Lemon Zest, Shallot, Grilled Sourdough

FRIED CHICKEN

Gochujang, Dill Crema, Cornichon

•••••

GLAZED PORK BELLY

Sous Vide Pork Belly, Maple Glaze, Fennel Coleslaw, Pickled Mustard Seed, Taro Chips

AAA STRIPLOIN

8oz Canadian Beef, Potato Pavé, Cipollini Jus

LA SALADE

Baby Gem Lettuce, Spicy Cucumber, Toasted Sesame Dressing, Crispy Quinoa

CHARRED BROCCOLINI

Brown Butter, Black Garlic, Crème Fraîche, Spiced Pepitas

•••••

CRÈME BRÛLÉE CHEESECAKE

Mascarpone, Crème Fraîche, Vanilla Bean

SWEET PROFITEROLES

Vanilla Custard, Chocolate Ganache, Hazelnut Praline