

SHARING STYLE DINNER MENU

\$100.00 / person

DRESSED OYSTERS

East and West Coast Oysters, A Selection of Specialty Topping

TUNA TARTARE GF

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

STUFFED DATES GF

Double Smoked Bacon, Guindilla Pepper, Comté, Maple Gastrique

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MUSHROOM CROQUETTES

Shitake, Truffle, Aioli

PHYLLO BAKED BRIE

Brie Brigid, St. Germain Edible Flower Jam, Hazelnut Praline

SWEET & SPICY FRIED CHICKEN

Sweet Chili, Green Onion, Pickle Chili

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AAA STRIPLOIN

8oz Canadian Beef, Potato Pavé, Cipollini Jus

GREEN BEANS

Preserved Lemon, Romesco, Crispy Shallots

FRITES

Lemon, Green Peppercorn, Salt, Black Garlic Aioli

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CRÈME BRÛLÉE CHEESECAKE

Mascarpone, Crème Fraîche, Vanilla Bean

\$115.00 / person

DRESSED OYSTERS

East and West Coast Oysters, A Selection of Specialty Topping

LAMB SKEWER

Ground Lamb, Lemongrass, Lime Leaf, Coconut, Soy Glaze

MUSHROOM CROQUETTES

Shitake, Truffle, Aioli

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PHYLLO BAKED BRIE

Brie Brigid, St. Germain Edible Flower Jam, Hazelnut Praline

BEEF BOURGOGNE CROQUETTES

Braised Short Rib, Cremini, Horse Radish Aioli

BEURRE BLANC SHRIMP

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

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AAA STRIPLOIN

8oz Canadian Beef, Potato Pavé, Cipollini Jus

GRILLED PORK BELLY

Fennel, Orange, Pea Shoot, Granny Smith Apple, Maple Glaze

BRUSSELS SPROUTS

Cashew Dukkah, Smoked Ham, Maple Gastrique, Preserved Lemon

FRITES

Lemon, Green Peppercorn, Salt, Black Garlic Aioli

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CRÈME BRÛLÉE CHEESECAKE

Mascarpone, Crème Fraîche, Vanilla Bean

STICKY TOFFEE PUDDING

Crème Anglaise, Candied Walnut, Coconut Tuile