

Heirloom Tomato

Buffalo Mozzarella, Basil,
Aged Balsamic

B.C. Spot Prawn Ceviche

Leche De Tigre, Aji Amarillo, Passion Fruit Reduction,
Mango, Avocado, Crispy Rice, Squid Ink

Cured King Salmon

Pickled Shallots, Wasabi Cream,
Preserved Lemon Vinaigrette

Angel Hair Pasta

Tuscan Style Tomato Sauce, Grana Padano

Grilled Octopus

Sunchoke Purée, Black Garlic Leaf,
Basil Oil, Salsa Verde

Pork Belly

Thai Marinade, Pickled Green Apple,
Mango Gel, Celery Root Emulsion

Alberta Bison Tenderloin

Fregola Sarda, Shallot Vinaigrette, King Trumpet Mushroom,
Pea & Parsley Purée, Crispy Garlic, Port Wine Sauce

Pacific Halibut

Herb Crust, Leek Purée, Pea, Baby Gem, Pancetta,
Potato Foam, Crispy Shallots

Miso Marinated Black Cod

Roasted Fingerling Potatoes, Sautéed Gai Lan, Ginger Beurre Blanc,
Yarra Valley Shoyu Infused Salmon Roe

Elevate Your Four Course: \$300z. Miyazaki A5 Japanese Wagyu Striploin

Coupe Danmark

House Made Vanilla Ice Cream, Whipped Cream,
Hot Chocolate Ganache

Mixed Berry Crumble

Mixed Berry Compote, Oat Crumble, Strawberry Sorbet

Strawberry & Matcha

Profiterole, Matcha & White Chocolate Mousse,
Toasted Milk Ice Cream, Fresh Strawberries