

## ***Chef's Tasting Menu***



### ***A Taste of: Chocolate***



***Amuse Bouche***



***Foie Gras Snowman***



***Goat's Milk Ricotta Agnolotti***



***Vancouver Island Sturgeon***



***Cocoa Nib Crusted Venison***



***Passion Fruit Sorbet with White Chocolate***



***Chocolate Lingot***



**\$124.00**

**\$226.00** Including Wine Pairing

**\$322.00** Including Eden Pairing

*(Recommended for all parties at the table)*

***Grand Dégustation*** **\$197.00**

***Including Wine Pairing*** **\$355.00**

***Including Eden Pairing*** **\$546.00**

*Chad Greaves*  
*Maitre d'Hôtel, Sommelier*

*David Hassell*  
*Eden Chef de Cuisine*

*Ralf Wollmann*  
*Executive Chef*



# ***Chef's Tasting Menu***



## ***A Taste of: Winter Vegetables***



***Amuse-Bouche***



***Onion Tarte Tatin***



***Potatoes Baked in Ash with Manchego***



***Celery Sorbet***



***Pine Mushroom 'Cannelloni'***



***Pear and St Agur Arlette***



***Chocolate Lingot***



**\$98.00**

**\$200.00 Including Wine Pairing**

**\$296.00 Including Eden Pairing**

*(Recommended for all parties at the table)*

<i><b>Grand Dégustation</b></i>	<b>\$197.00</b>
<i><b>Including Wine Pairing</b></i>	<b>\$355.00</b>
<i><b>Including Eden Pairing</b></i>	<b>\$546.00</b>

*Chad Greaves*  
*Maitre d'Hôtel, Sommelier*

*David Hassell*  
*Eden Chef de Cuisine*

*Ralf Wollmann*  
*Executive Chef*



**2 course \$64.00**

**3 course \$79.00**

**4 course \$94.00**

**Including Wine Pairing \$98.00**

**\$130.00**

**\$162.00**

**Including Eden Pairing \$130.00**

**\$178.00**

**\$226.00**

## **Appetizers**



### **A Salad of Root Vegetables**

*Toasted Grains, Pine, Goat's Milk Kefir*



### **Toasted Chestnut Velouté**

*Veal Sweetbreads, Liquorice, Smoked Lardo, Vadouvan Foam, Apple*



### **Qualicum Bay Scallops**

*Broek Acres Berkshire Pork, Watercress, Pine Mushroom, Sumac*



### **Albacore Tuna 'mi-cuit'**

*Marcona Almond, Pumpkin Seed, Horseradish, White Anchovy*



### **Seared Quebec Foie Gras**

*Onion Tarte Tatin, Passion Fruit, Ginger, Beetroot*

*(\$15.00 Supplement)*

## **Entrées**



### **Pura Vida Farm's Angus Beef 'Tongue to Tail'**

*Potatoes Baked in Ash, Rutabaga, Charred Leek*



### **Duo of Squab**

*Flavours of Torrone, Hay Smoked Potato, Chanterelles*



### **High Country Bison Loin 'Pemmican'**

*Elder, Juniper, Butternut Squash, Saskatoon Berry*



### **Nova Scotia Lobster Grilled Over Douglas Fir & Rosemary**

*30 Second Cornbread, Sprouting Succotash, Vanilla*



### **Winter Vegetable 'Pot au Feu'**

*Preserved Lemon Gnocchi, Truffle, Birch Smoke*

## Cheese Menu



### 3 Selections

**Le Blackburn** Quebec  
Firm, Unpasteurized

**Le Cendrillon** Quebec  
Ash Rind, Semi-Soft, Pasteurized

**Valdeón (DO)** Spain  
Blue-Veined, Firm, Unpasteurized

**Manchego (DO)** Spain  
Twelve Month Aged, Firm,  
Unpasteurized

**Cashel Blue** Ireland  
Blue-Veined, Semi-Soft, Pasteurized

**Taleggio (DOC)** Italy  
Semi-Soft, Pasteurized

**Brillat Savarin** France  
Triple Crème, Soft, Pasteurized

**Comté (AOC)** France  
Ten Month Aged, Firm, Unpasteurized

**Pont L'Eveque (AOC)** France  
Semi-Soft, Pasteurized

**Saint Agur** France  
Blue-Veined, Soft, Pasteurized

**Morbier (AOC)** France  
Semi-soft, Unpasteurized

## Desserts



### Apple Pie Implosion

Toasted Rye Bread Ice Cream, Pinnacle Ice Cider



### Bittersweet Chocolate "Crème Frite"

Chai Latte, Pineapple, Gianduja Powder



### Banana Coconut Brioche Pudding

Yuzu Posset, Exotic Fruit



### Cassis Opera Cake

Peanut, Late Harvest Riesling, Beurre Noisette



All prices are exclusive of applicable taxes and gratuities

An 18% gratuity will be added to parties of 6 or more

Thank you for not using cellular phones in Eden

Ocean Wise™



All seafood options on this menu are recommended by the Vancouver Aquarium's Ocean Wise program as ocean-friendly.