

Eden

Fall Special Four Course Dinner Menu (Available Wed, Thurs, Fri & Sun) (Not Available on Saturday) \$59.00

Appetizers

Cold- Smoked Arctic Char Salad
artichoke, black garlic, tonka bean



Sweet Potato Soup
black barley, cardamom, sage



Salt-Crusted Lamb
carrot, potato, grapefruit



Mushroom & Boar
wild mushroom, truffle, boar belly



Scallop
sherry, seaweed, ginger



Seared Foie Gras (\$15.00 Supplement)
maple, pine nut, blood orange

Entrées

Bison
celery root, cardamom, black currant



Sturgeon Filet
tomato, squash, vodka



Duck Breast
coloured cauliflower, pomelo, sunchoke



AAA Beef Tenderloin
potato, garlic, broccoli



100 Day Dry-Aged Beef Striploin
(\$15.00 Supplement)
potato, garlic, broccoli

A Palate Cleanser will be served in between the Appetizer & Main Courses

Dessert

Salted Chocolate
blueberry, pistachio, coffee



Lemon Tart
vegan meringue, rhubarb, elderflower

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Fall Special Nine Course Tasting Menu \$150.00

Tempura Oyster

black caviar, caramelized white chocolate, champagne



Lobster

pernod, pineapple, asparagus



Scallop

sherry, seaweed, ginger



Peppered Ostrich

fennel, citrus, pecan



Seared Foie Gras

maple, pine nut, blood orange



Palate Cleanser



Sturgeon Filet

tomato, squash, vodka



Venison

parsley root, celery, prosciutto



Canadian Cheddar Cheese



Salted Chocolate

blueberry, pistachio, coffee