

Valentine's Menu

Fauna

Canapés

Artisanal Breads & Butters

Charred Rutabaga

potato chip | parmesan | lemon | vichyssoise

Seared Scallops

green apple | blood orange | roast cauliflower | cured boar belly | dill

Champagne Sorbet

Scorched Sablefish

smoked mussels | parsnip | seaweed | pickle radish | birch

Bison Tenderloin

huckleberries | pink pepper | celeriac | pickled shallots | chocolate jus

Love to Share

rose litchi | raspberry compote | sable breton

Mignardise

\$200

Valentine's Menu

Flora

Canapés

Artisanal Breads & Butters

Charred Rutabaga

potato chip | parmesan | lemon | vichyssoise

Grilled Radicchio

blackberry | balsamic | gorgonzola | maple | verjus

Champagne Sorbet

Stuffed Morel

truffles | lion's mane | duxelles | mushroom ketchup

Cabbage Roll

*carrot | smoked tofu | caraway | cavolo nero |
hazelnut | cranberry*

Love to Share

rose litchi | raspberry compote | sable breton

Mignardise

\$200

Valentine's Menu

Enhancements

Divine Caviar 12g

organic caviar from british colombia

\$110

Rougie Foie Gras

pan-seared foie gras from quebec

\$35

Black Winter Truffles

seasonal truffles from australia or italy

\$36

Lobster Claw and Tail

*butter poached lobster tail and claw with tarragon; sourced
from newfoundland*

\$60

Japanese A5 Wagyu

90gr of wagyu from kagoshima, japan

\$120