

# SHARING STYLE DINNER MENU

\$90.00 / person

## NAKED OYSTERS

East and West Coast Oysters, Champagne Mignonette, Horseradish, Lemon

## TUNA TARTARE GF

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

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## FRISÉE SALAD

Baby Gem Lettuce, Spicy Cucumber, Toasted Sesame Dressing, Crispy Quinoa

## BAKED FIG GOAT CHEESE

Phyllo, St-Germain Rose Jam, Hazelnut Praline, Rose Salt, Mint

## TRUFFLE CROQUETTE

Porcini Mushroom, Black Truffle, Aioli

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## GRILLED CORNISH HEN

Parsnip Purée, Herb De Provence, Velouté, Roasted Carrots

## FRITES

Lemon, Green Peppercorn, Salt, Black Garlic Aioli

## CHARRED BROCCOLINI

Brown Butter, Black Garlic, Crème Fraîche, Spiced Pepitas

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## CRÈME BRÛLÉE CHEESECAKE

Mascarpone, Crème Fraîche, Vanilla Bean

\$110.00 / person

## DRESSED OYSTERS

East and West Coast Oysters, A Selection of Specialty Topping

## TRUFFLE CROQUETTE

Porcini Mushroom, Black Truffle, Aioli

## STUFFED DATES GF

Double Smoked Bacon, Guindilla Pepper, Comté, Maple Gastrique

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## BAKED FIG GOAT CHEESE

Phyllo, St-Germain Rose Jam, Hazelnut Praline, Rose Salt, Mint

## BEURRE BLANC SHRIMP

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

## FRIED CHICKEN

Gochujang, Dill Crema, Cornichon

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## GLAZED PORK BELLY

Sous Vide Pork Belly, Maple Glaze, Fennel Coleslaw, Pickled Mustard Seed, Taro Chips

## AAA STRIPLOIN

8oz Canadian Beef, Potato Pavé, Cipollini Jus

## FRISÉE SALAD

Baby Gem Lettuce, Spicy Cucumber, Toasted Sesame Dressing, Crispy Quinoa

## CHARRED BROCCOLINI

Brown Butter, Black Garlic, Crème Fraîche, Spiced Pepitas

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## CRÈME BRÛLÉE CHEESECAKE

Mascarpone, Crème Fraîche, Vanilla Bean

## SWEET PROFITEROLES

Vanilla Custard, Chocolate Ganache, Hazelnut Praline