



WE KINDLY ASK FOR FULL TABLE PARTICIPATION

March 17-26, 2023

FIRST COURSE

Tuna Tartare

Hand Chopped Ahi Tuna, Chili Lime Vinaigrette, Sunomono Cucumber, Fried Capers, Togarashi Spice, Wonton Chips

OPTIONAL WINE PAIRING - Riesling - Henry Of Pelham, Riesling, ONT, CAN

SECOND COURSE

Prawn Risotto

North Atlantic Baby Prawn, Lobster Veloute, Sun-Dried Tomato, Grana Padano

OPTIONAL WINE PAIRING - Sauv Blanc - Gerard Bertrand, Languedoc, FRA

THIRD COURSE

Wedge Salad

Bacon, Tomato, Feta, Buttermilk Dressing, Crispy Potato Strings, Everything Bagel Spice

OPTIONAL WINE PAIRING - Pinot Grigio - Poderi Di Carlo, Doc, Friuli, ITA

FOURTH COURSE

Crispy Skin Organic Salmon

Rose Sauce, Israeli Cous Cous, Charred Broccoli, Crispy Shallots

OPTIONAL WINE PAIRING - Pinot Noir - Andreas Bender, GER

FIFTH COURSE

Dessert

Lemon Raspberry Cheesecake

OPTIONAL WINE PAIRING - Moscato d'Asti - Massolino, Piedmont, ITA

\$75 PER PERSON | OPTIONAL WINE PAIRING 2.5oz. POUR \$29



We are able to accommodate most dietary restrictions, including gluten & lactose intolerance. please inquire with your server. *Please be advised that consuming raw or undercooked food may increase your risk of food borne illness. Not all ingredients listed in menu description * one cheque per table -20% gratuity on tables of 6 or more