

Dear Guest,

If you're reading this, your meal is probably coming to an end—and I just want to say thank you for spending your time with us tonight.

From Noma to Atelier Joël Robuchon, from Wolfgang to Peter Luger—these places have all played a role in shaping how I cook and how I think about food. To me, a restaurant is an extension of the chef. It's not just about ingredients or technique, but about sharing a part of myself through each dish.

I hope tonight's meal gave you something a little different, something that felt personal.

Before you go, I invite you to take a look at our dessert menu, created by our talented pastry chef, Leo Liu, an honor graduate of Le Cordon Bleu. I hope this final course adds a sweet, memorable finish to your evening with us.

Sincerely,

James Yang

Head Chef, House of Dawn

A handwritten signature in black ink, appearing to read 'James Yang', written in a fluid, cursive style.

Dessert

Strawberry Trio 22

*Strawberry Coulis, Champagne
Mousse, Strawberry Bavaois, Freeze-Dried
Strawberry*

Sesame Cheesecake 20

*Basque Style, Uji-Shi Matcha
Gelato, Buttery Feuilletine*

Tiramisu 18

*Bailey's Espresso Lady Finger, Vanilla
Mascarpone, Valrhona Cocoa
Powder, White Chocolate Crisp Pearl*

Pavlova 16

*Calamansi Gel, Yuzu Gel, Earl Grey
Custard, Variety of Orange*

Crème Brûlée 16

*Lemon Crème Anglaise, Lime
Curd, Almond Biscotti, Lime Zest*

Gelato/Sorbet 14

*Graham Crumble Base
Jasmine Tea Gelato & Uji-Matcha Gelato
OR
Mango Coconut Sorbet & Strawberry
Rhubarb Sorbet*

Affogato 10

Espresso, Vanilla Gelato

Aperitif 20z

Disaronno Amaretto 12

sweet and nutty

Amaro Averna 12

sweet and slightly bitter

Amaro Montenegro 12

sweet, mild bitter and zesty

Amaro Nonino Quintessentia

19

elegant and balanced

Dessert Wine 20z

Port wine

Taylor Fladgate - 10-year-old

Tawny 12

Ice wine

Inniskillin Okanagan 2016

Vidal 16

Tea 4

Please ask your server for our selection

Coffee 4

Americano

Espresso