



**Chef's tasting menu
recommended wines**

Black Hills "Alibi" 2015, Black Sage Bench, B.C. CAN

Ch. Armajan des Ormes 2010/11, Sauternes, FRA

Vionta Albariño 2013/14, Rías Baixas, Galicia , SPA

1st R.O.W. Estate "Big Red" 2013, Fraser V., B.C.

Ch. Dereszla 2009, 5 Puttonyos, Tokaji, HUN

57. per person

***Option with scallop enhancement;**

Cassini Roussane/Marsanne 2013, Osoyoos, B.C. 10./gl.

Sommelier – Ramon Fresneda



Chef's tasting menu
** prepared only for an entire table*

Amuse – bouche

**Dungeness crab & avocado
crème fraiche, apple & citrus**

**Quebec foie gras – pan seared
caramelized quince, pistachios, huckleberry sauce**

**Pan seared sea bass picatta
fresh lemon & caper butter sauce**

**Roast milk fed veal tenderloin wrapped in pancetta
crispy veal sweetbreads, crab & herb ravioli, morels
silky Port wine sauce**

**Luxe lemon mille-feuilles
delicate layers of crisp phyllo pastry,
chilled lemon cream & parfait
garnished with pearls of orange "caviar"
fresh berry purée**

98. per person

***Optional enhancement preceding sea bass;**

**Caramelized Weathervane scallop
parsnip purée, parsnip "bark", lobster verjus emulsion
add 12. per person**

** Please advise all allergies as not all ingredients are listed*

**Proprietors – Chef Ernst Dorfler & Gerry Sayers
Sous Chef – Masa Mabuchi**