



**Chef's tasting menu
recommended wines**

Black Hills "Alibi" 2015, Black Sage Bench, B.C. CAN
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Ch. Armajan des Ormes 2010/11, Sauternes, FRA
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Vionta Albariño 2013/14, Rías Baixas, Galicia, SPA
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Vina Pomal "Crianza" 2013, Rioja, SPA
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Taylor 20 year old tawny
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57. per person

*Option with scallop enhancement;

Burrowing Owl Chardonnay 2015/2016, Oliver, B.C. 10./gl.

Sommelier – Ramon Fresneda



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** prepared as offered without modification
& only for an entire table*

Amuse – bouche
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Citrus cured Kampachi with Ahi tuna
basil bavarois, ponzu gelée & edamame purée
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Quebec foie gras – pan seared
grenadine poached rhubarb
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Pan seared sea bass picatta
fresh lemon & caper butter sauce
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Roast milk fed veal tenderloin wrapped in pancetta
crispy veal sweetbreads, fresh morels & pea risotto
garnish of butter poached fresh Atlantic lobster
silky truffle sauce
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Banana & chocolate "tango"
smooth vanilla mousse with banana
paired with silky chocolate & nutmeg ice cream
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98. per person

*Optional enhancement preceding sea bass;

Caramelized Weathervane scallop
pea purée infused whipped potato, crispy shallots, capers
double smoked bacon vin blanc 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