

PRIX FIXE

N° 1

BUTTER NUT SQUASH SALAD

ginger, sesame, rye (vegan)

BEET SALAD

lemon goat yoghurt, goat cheese, candied walnut, shaved
fennel, camomile honey, mache

PAN ROASTED & STUFFED GUINEA FOWL

parsnip purée, Tokyo turnips, pickled Thumbelina carrots,
chestnut crumble

WILD WEST COAST SALMON

confit acorn squash, braised red cabbage, hazelnut,
pickled cauliflower

RICOTTA AGNOLOTTI

broccoli crema, pine nut puree, truffle, crushed almonds

S'MORE

burnt marshmallow ice cream, chocolate bar, aerated milk chocolate

SEASONAL DESSERT

Ask your server for details

SUBJECT TO APPLICABLE TAXES & GRATUITY

Executive Chef Romain Avril
Chef de Cuisine Morgan Bellis

PRIX FIXE

N° 2

BEET SALAD

lemon goat yoghurt, goat cheese, candied walnut, shaved
fennel, camomile honey, mache

TUNA TARTARE

daikon, sesame cracker, pickled ginger, soy dressing, cilantro shiso

PAN SEARED LAMB LOIN

green peas, Moroccan spiced Israeli cous cous, yoghurt,
apricot relish

WILD WEST COAST SALMON

confit acorn squash, braised red cabbage, hazelnut,
pickled cauliflower

RICOTTA AGNOLOTTI

broccoli crema, pine nut puree, truffle, crushed almonds

S'MORE

burnt marshmallow ice cream, chocolate bar, aerated milk chocolate

SEASONAL DESSERT

Ask your server for details

SUBJECT TO APPLICABLE TAXES & GRATUITY

Executive Chef Romain Avril
Chef de Cuisine Morgan Bellis

PRIX FIXE

N° 3

BEET SALAD

lemon goat yoghurt, goat cheese, candied walnut, shaved
fennel, camomile honey, mache

TUNA TARTARE

daikon, sesame cracker, pickled ginger, soy dressing, cilantro shiso

STEAK FRITES

8oz beef tenderloin, pomme pont-neuf, béarnaise

WILD WEST COAST SALMON

confit acorn squash, braised red cabbage, hazelnut,
pickled cauliflower

RICOTTA AGNOLOTTI

broccoli crema, pine nut puree, truffle, crushed almonds

S'MORE

burnt marshmallow ice cream, chocolate bar, aerated milk chocolate

SEASONAL DESSERT

Ask your server for details

SUBJECT TO APPLICABLE TAXES & GRATUITY

Executive Chef Romain Avril
Chef de Cuisine Morgan Bellis