



\$90 PER PERSON + HST & GRATUITY

SNACKS

TARTELETTE(V)

FRENCH ONION CREME FRAICHE / CHIVES

KARE-KARE(N)

FILIPINO BEEF CHEEK BONBON / PEANUT BUTTER AIOLI / LAMBS LETTUCE

NORI(GF)

SMOKED MACKEREL PATE / SALMON CAVIAR

BREAD (TO SHARE)

CHALLA(V)

CAULIFLOWER HUMMUS

FIRST

RAVIOLO (V)

MUSHROOM & RICOTTA STUFFED / PARMESAN FOAM

PERIGORD BLACK WINTER TRUFFLE

SECOND

SPANISH SQUID (GF)

IBERICO CHORIZO / SQUID INK PAELLA / GUANCIALE

BLACK PEPPER / CHORIZO OIL / OLIVE OIL

THIRD

VEAL

PROVIMI STRIPLOIN / GOCHUJANG GLAZE / KIMCHI PUREE

KING OYSTER MUSHROOMS / CHARRED SCALLION

DESSERT (TO SHARE)

CINNAMON PLUM GATEAU (N)

WHITE CHOCOLATE MOUSSE / RED PLUM COMPOTE

WHISKY CARAMEL SAUCE / OATMEAL PECAN CRUMBLE

BROWN BUTTER ICE CREAM

OPTIONAL WINE & JUICE PAIRING

\$45 WINE PAIRING (5 WINES)

\$25 JUICE PAIRINGS (5 JUICES)

*NOT ALL INGREDIENTS ARE LISTED.

WE CANNOT ACCOMMODATE TO ANY DIETARY RESTRICTIONS FOR THIS MENU.

ALL PARTIES WILL BE SUBJECT TO A 20% GRATUITY.

(V) - VEGETARIAN (DF) - DAIRY FREE (GF) - GLUTEN FREE (V/G) -

VEGAN (S) - SPICY (N) - CONTAINS NUTS