



\$95 PER PERSON + HST & GRATUITY

SNACKS

TAMAGO (V)

JAPANESE OMELETTE / MISO AIOLI / IKURA CAVIAR

TARTLETTE

MUSHROOM DUXELLE / TRUFFLE

TEMPURA OYSTER (S)

NDUJA AIOLI

BREAD

PAIN AU LAIT (V)

WH IPPE D CULTURE BUTTER

FIRST

ROTOLO (V)

PIN WHEEL PASTA / RICOTTA / BUTTERNUT SQUASH PURÉE

CANDIED WALNUTS/ FRIED SAGE

SECOND

HALIBUT

BEER BATTERED / NORI PURÉE / GREEN PEA PURÉE

KOSHIHIKARI RICE / YUZU TARTAR SAUCE

THIRD

SHIO-KOJI STRIPLOIN

5OZ USDA PRIME STRIPLOIN / ESPRESSO & PARSNIP PURÉE

CREAMED SPINACH / KING OYSTER MUSHROOM

FRIED ONION RING / RED WINE DEMI

DESSERT (TO SHARE)

APPLE PIE ICE CREAM (V)

APPLE COMPOTE / SALTED CARAMEL / CINNAMON CRUMBLE

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