

THREE COURSE TASTING MENU

\$50 per person

(PRICES ARE SUBJECT TO APPLICABLE TAXES + GRATUITIES)

STARTER

(Choice of)

CREAMY CAESAR SALAD

or

HOUSE SALAD

MAIN COURSE

(Choice of)

ANGUS RESERVE NY STRIPLOIN

7oz Albertan Angus Reserve NY strip-loin,
warm potato salad, chimichurri sauce

TOMAHAWK PORK CHOP

8oz Kurobuta pork chop, smoked pork belly &
apple relish, warm potato salad, chimichurri

FETTUCCINI "FRUTTI DE MARE"

selection of seasonal seafood, white wine rose,
shaved parmesan, chiffonade tarragon, chive oil

WILD MUSHROOM RISOTTO

seasonal wild mushrooms, truffle oil,
chives, parmesan crisp

DESSERT

STRAWBERRY + PHYLLO

marinated strawberries, layered sugared
phyllo & walnuts, mint pesto, mascarpone cream

