



## appetizers

### CLASSIC CAVIAR

30 gr. Northern Divine BC sturgeon caviar, traditional garnishes 130.

### QUEBEC FOIE GRAS – YIN & YANG

pan seared ~ grenadine poached rhubarb & silky Port wine sauce  
chilled torchon ~ strawberry preserves & strawberry powder 28.

### “AAA” BEEF TARTARE

& baby cucumber salad, golden potato gaufrette 19.

### CITRUS CURED KAMPACHI WITH AHI TUNA

basil bavarois, ponzu gelée & edamame purée 23.

### BOUQUET OF ORGANIC GREENS & VEGETABLES

baby heirloom tomatoes & radishes, toasted ficelle croutons  
lightly tossed with fresh lemon & extra virgin olive oil dressing 16.

### TRIO OF WARM & CHILLED SEAFOOD

- \* wild jumbo shrimp tempura, passionfruit purée, rice flakes
- \* Dungeness crab, layers of sliced mango
- \* Ahi tuna tartare, crispy wonton, avocado  
ginger infused sesame oil dressing 25.

### CARAMELIZED WEATHERVANE SCALLOPS

pea purée infused whipped potatoes, crispy shallots & capers  
double smoked bacon vin blanc emulsion 24.

### “SCHLUTZKRAPFEN” AUSTRIAN-STYLE RAVIOLI

spinach, herbs & ricotta cheese, hazelnut brown butter 17. /34. MAIN

### CRISPY VEAL SWEETBREADS

creamy risotto, fresh morels & sweet peas, truffle sauce 19.

### ATLANTIC LOBSTER BISQUE

topped with bisque foam, shaved Summer truffle 16.

- *Please advise your server of all allergies as not all of the ingredients are listed.*
- *Vegetarian Menu available upon request.*
- *Split charges apply.*
- *Soufflé lovers – request in advance to allow 25-30 minutes for preparation.*

*In respect for other guests and our restaurant ambience, we kindly ask that you refrain from using your electronic devices including; speaker phones & selfie sticks for photographs.*