



**Chef's tasting menu
recommended wines**

Mumm Brut Prestige, Napa, USA

Black Hills "Alibi" 2015, Black Sage Bench, B.C. CAN

1st R.O.W. Estate "Big Red" 2013, Fraser V. B.C. CAN

Torres "Ibericos" Crianza 2012/13, Rioja, SPA

Ch. Armajan des Ormes 2010, Sauternes, FRA

59. per person

***Option with scallop enhancement;**

CedarCreek "Platinum" "Block 5" Chardonnay 2014, Kelowna, B.C. 16.50/gl.

Sommelier – Ramon Fresneda



Chef's tasting menu
** prepared only for an entire table*

Amuse – bouche

**Chilled Quebec foie gras terrine
infused with Port & red wine, asparagus "mimosa"**

**Dungeness crab & avocado
crème fraiche, apple & citrus**

**Honey glazed smoked Brome Lake duck
caramelized mango, pink peppercorns, huckleberry sauce**

**Roast milk fed veal tenderloin wrapped in pancetta
crispy veal sweetbreads, crab & herb ravioli, morels
silky Port wine sauce**

**Luxe lemon mille-feuilles
delicate layers of crisp phyllo pastry,
chilled lemon cream & parfait
garnished with pearls of orange "caviar"
fresh berry purée**

96. per person

***Optional enhancement preceding duck;**

**Caramelized Weathervane scallop
sun choke purée, & crispy capers
double smoked bacon emulsion
add 12. per person**

** Please advise all allergies as not all ingredients are listed*

**Proprietors – Chef Ernst Dorfler & Gerry Sayers
Sous Chef – Masa Mabuchi**