



## CHEF'S TASTING MENU

PREPARED AS OFFERED WITHOUT MODIFICATION & ONLY FOR ENTIRE TABLE

### AMUSE-BOUCHE

#### CHILLED FRESH DUNGENESS CRAB

CRISP GRANNY SMITH APPLE, CITRUS AIOLI  
CELERIAC PURÉE, CIDER GELÉE

#### AHI TUNA SASHIMI & CHILLED FOIE GRAS TERRINE

ON CROSTINI, DRIZZLE OF EXTRA VIRGIN OLIVE OIL  
LEMON ZEST, FRESH HERBS

#### HONEY-GLAZED SMOKED DUCK BREAST

BRAISED RED CABBAGE, CARAMELIZED SALSIFY & RHUBARB  
HUCKLEBERRY SAUCE

#### SEARED FILET OF "AAA" ALBERTA BEEF

BRUSHED WITH BEURRE MARCHAND DE VIN  
CASHEL BLUE-INFUSED GOLDEN POTATO PAVÉ  
SILKY MADEIRA SAUCE  
SUBSTITUTE WAGYU BEEF STRIPLOIN FOR ALL — ADD 35 PER PERSON

#### LUXE LEMON MILLE-FEUILLES

DELICATE LAYERS OF CRISP PHYLLO PASTRY  
CHILLED LEMON CREAM & LEMON PARFAIT, BERRY PURÉE  
TOPPED WITH PEARLS OF ORANGE "CAVIAR"

**100 PER PERSON**

*\*OPTIONAL ENHANCEMENT PRECEDING DUCK*

#### CARAMELIZED WEATHERVANE SCALLOP

PEA PURÉE-INFUSED WHIPPED POTATO  
DOUBLE-SMOKED BACON VIN BLANC 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



## CHEF'S TASTING MENU RECOMMENDED WINES

#### SUMAC RIDGE "STELLER'S JAY" BRUT

2015, SUMMERLAND, BC, CANADA

#### WILD GOOSE "STONEY SLOPE" RIESLING

2017, OKANAGAN FALLS, BC, CANADA

#### VIONTA ALBARIÑO

2017, RÍAS BAIXAS, GALICIA, SPAIN

#### MICHAEL DAVID "SEVEN DEADLY ZINS" ZINFANDEL

2015, LODI, CA, UNITED STATES

#### ROBERT MONDAVI CABERNET SAUVIGNON

2015, NAPA, CA, UNITED STATES

#### MOULIN TOUCHAIS

1985, COTEAUX DU LAYON, FRANCE

**62 PER PERSON**

*\*OPTION WITH SCALLOP ENHANCEMENT:*

#### BURROWING OWL CHARDONNAY

2017, OLIVER, BC, CANADA

**10 / GLASS**

SOMMELIER - RAMÓN FRESNEDA