



CHEF'S TASTING MENU

PREPARED AS OFFERED WITHOUT MODIFICATION
& ONLY FOR ENTIRE TABLE

AMUSE-BOUCHE

—
AHI TUNA SASHIMI & CHILLED FOIE GRAS TORCHON
ON CROSTINI, DRIZZLE OF EXTRA VIRGIN OLIVE OIL,
LEMON ZEST, FRESH HERBS

—
PAN-SEARED SEA BASS PICATTA
FRESH LEMON & CAPER BUTTER SAUCE

—
ROASTED QUAIL WRAPPED IN PANCETTA
CARAMELIZED QUINCE, SAUTÉED SAVOY CABBAGE,
CHESTNUT, NATURAL JUS

—
SPICED VENISON LOIN
SOUR CHERRY MARMALADE, SAUCE POIVRADE,
CANNELLONI OF SUNCHOKES, SALSIFY,
WALNUTS, GRUYÈRE, TRUFFLE

—
BANANA & CHOCOLATE "TANGO"
SMOOTH VANILLA MOUSSE WITH BANANA
PAIRED WITH SILKY CHOCOLATE &
HOMEMADE NUTMEG ICE CREAM

—
98 PER PERSON

*OPTIONAL ENHANCEMENT PRECEDING SEA BASS:

CARAMELIZED WEATHERVANE SCALLOP
BUTTERNUT SQUASH PURÉE, PICKLED SQUASH GARNISH,
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

—
WILD GOOSE "STONEY SLOPE" RIESLING
2016, OKANAGAN FALLS, BC, CANADA

—
VIONTA ALBARIÑO
2017, RÍAS BAIXAS, GALICIA, SPAIN

—
VIÑA REAL "CRIANZA"
2014, RIOJA, SPAIN

—
MARICHEL ESTATE SYRAH
2016, NARAMATA, BC, CANADA

—
CH. DERESZLA
2010, 5 PUTTONYOS, TOKAJI, HUNGARY

—
56.25 PER PERSON

*OPTION WITH SCALLOP ENHANCEMENT:

BURROWING OWL CHARDONNAY
2016, OLIVER, BC, CANADA
10 / GLASS

SOMMELIER - RAMÓN FRESNEDA