



## Dinner Menu

“Farm-to-Table Cuisine”

### Starter

“Bread & Butter”

### Appetizers

Terrine of Quebec Foie Gras, Ice Wine Poached Pear, Brioche

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East Coast Scallops, Slow Roasted Pork Belly, Chili Crisp

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Warm Heirloom Carrot Salad, Shaved Fennel, Yogurt, Toasted Walnut, Carrot Top Pesto

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Pingue’s Prosciutto, Burrata, Radicchio, Preserved Lemon & Garlic Vinaigrette

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Beef Tartare, Soy Marinated Egg Yolk, Black Garlic Aioli, Cornichons, Mustard

### Main Courses

Grilled Iberico Pork, Confit Cabbage, Smoked Walnut, Mustard Seed Butter

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Fennel Pollen & Dill Crusted Salmon, Chez Nous Farms’ Spinach, Caviar Beurre Blanc

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Braised Beef Short Rib, Roasted Carrot & Ginger Purée, Pickled Chili & Hoisin

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Fettuccine, Winter Mushrooms, Chèvre, Black Truffle

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Daily Feature *(Market Price Supplement)*

### Desserts

Banana & Date Pudding, Vanilla Ice Cream, Brown Sugar & Oat Crumb, Rhum Caramel

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Chocolate Crèmeux, Toasted Hazelnut & Feuilletine Crumb, Espresso Ice Cream

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Lemon Thyme Creme Brûlée

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Selection of Artisanal Cheeses, Toasted Date & Nut Bread, Preserves

Multi-Course Dinner Menu -115-

Sommelier Wine Pairing -75-

Vegan options available upon request

This menu contains allergens, including nuts and shellfish. Please inform your server of any dietary concerns

Due to food being cooked to order, there may be a short wait during busy periods