



## Prix Fixe Menu

*Three Courses \$68*

### First Course

Sweet mama bisque, pickled dried cranberries, pink peppercorns, lemon thyme oil

Roasted heirloom carrots, shaved foie gras, peanut & cumin purée, cured persimmons, pickled apricots, mustard greens

Sumac-cured Arctic char, roasted sunchokes, espresso beet sauce, napa cabbage, colza oil

Shaved kohlrabi, red watercress, fresh grapes, baby turnips, sour date purée, cocoa nibs

Fresh oysters from both coasts, three garnishes: seasonal hot sauce, pomegranate & Champagne mignonette, lemon wedge

Brûléed mackerel filet, smoked crème fraîche, marinated squash, puffed rye, Espelette pepper

### Second Course

Organic mushroom bolognese, rye berries, caramelized cauliflower purée, sage roasted dates, baby kale

Roasted Cornish game hen, glazed rapini, sunflower seeds, jus soaked raisins, blistered cranberries, sauce noisette, cranberry reduction

AAA Ontario striploin, Welsh rarebit crust, roasted marble potatoes, fresh horseradish, cider roasted turnips, red wine braised onions, toasted hemp seeds, Swiss chard

Pan-seared BC sablefish, lemon spaetzle, cippolini & kalamata confit, snow peas, preserved oranges, chorizo vinaigrette

Robuchon potato ravioli, Pacific Dungeness crab, braised radicchio, verjus, pomegranates, toasted pistachios, pecorino

Magret duck breast, corn nut-crusted croquette, white bean purée, porcini ash, garlic confit, watercress, cinnamon caps, chèvre fondue