



- Dine About 2024 -

- \$79 per guest, tax, gratuity + onsite labour extra -

AMUSE BOUCHE

...TO START

Winter Salad

Sous Vide Butternut Squash + Goat Cheese Mousse + Candied Walnuts
+ Celery + Crispy Pork Belly + Green Apple

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...SURPRISE

Chefs Course

Selection of Local Farmers Ingredients

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...MAIN EVENT

Beef Tenderloin

Cold Smoked + Seared + Parsnip Stuffed Potato + Pistachios
+ Demi + Pearl Onions + Beets

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...TO FINISH

Chocolate

Dark Chocolate + Espresso Mousse
+ Cocoa Sponge Cake + Caramel Crema

Chef Luke Griffin

www.chefscourse.ca

