



- Dine About 2024 -

- \$69 per guest, tax, gratuity + onsite labour extra -

AMUSE BOUCHE

...TO START

Beets Carpaccio

Smoked Beets + Goat Cheese Mousse + Basil Oil
+ Hazelnut Vinaigrette + Charred Kale

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...SURPRISE

Chefs Course

Selection of Local Farmers Ingredients

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...MAIN EVENT

Ling Cod

Shimeji Mushrooms + Mushroom Consommé + Crushed Peanut
+ Miso Caramel + Winter Vegetables

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...TO FINISH

Lemon + White Chocolate

Curd + White Chocolate Mousse "Doughnut"
+ Meringue + Blueberry

Chef Luke Griffin

www.chefscourse.ca

