



### **AMUSE BOUCHE**

chef's daily inspiration

#### **START**

Hand Cut Bison Carpaccio

horseradish charcoal oil + hay mayonnaise + pearl onions + parsley + caper berry + artichokes + bread rusks

Or

Corn Veloute

roasted corn + chorizo crumble + popcorn + pickled peanuts + dill oil

Or

Romaine Hearts

torn bread garlic crouton + house-made bacon crisp + shaved grana padano + marinated white anchovies + cherry tomatoes + horseradish spiked Caesar dressing

#### **MIDDLE**

Pork Porterhouse Chop

grilled corn + popcorn + braised romaine + grilled summer squash + apple puree + mustard sage crumb trotter  
cromesquis

Or

8oz Beef Striploin

truffle pomme purée + roasted button mushrooms + carrots + asparagus + blistered tomatoes + broiled onion  
rings + sauce bordelaise

Or

Slow Roasted Cured Salmon

manitoba quinoa + marked vegetables + clams + dill purée + smoked apple wood fumet

#### **SWEET ENDINGS**

Strawberries and Cream

Toffee sponge + rhubarb gel + chia seed pudding

Or

Deconstructed Cheesecake

graham cracker crumble + chocolate covered hazelnuts + berries + raspberry coulis

Executive Chef: Eraj Jayawickreme

