



North Island coho salmon gravlax Hemp seed choux, squid ink caviar cultured cream

Saanich Peninsula pork hock croquette Island apples, celery root pickled mustard seeds

Prince Edward Island sea scallops House-made linguine bull kelp ash, beurre blanc

AAA Alberta beef tenderloin Aligot potatoes, Romanesco Parmesan emulsion

Chocolate bar Chocolate studded sponge chocolate velvet mousse coffee liqueur gel

\$109 per person plus applicable taxes

Wine pairings will be available at an additional cost

Gratuity not included



 Gluten free? Let us know at time of booking and we can accommodate your request.

 This is a set menu and as such we are unable to accommodate dietary restrictions (with the exception of Gluten-free)