

SNACKS

CASHEW

cashew croquette, braised mushroom, solera gastrique

TOMATO NEGRONI

Littlest Acre Organics tomato, juniper, bitters

OYSTER

rose hip, trout roe

substitute Canadian caviar +\$30

FOIE GRAS PARFAIT

buñuelo, sea buckthorn, pistachio

Bailly Lapierre NV L'Inattundu, Crémant de Bourgogne

PINOT NOIR / CHARDONNAY + • Burgundy, France

CRUDO

COLD SMOKED DRY AGED AMBERJACK

yuzu ponzu, caper, spruce

Ilha do Pico 2019 Terras de Lava

ARINTO / FERNÃO PIRES + • Azores, Portugal

FISH

LING COD

butternut squash curry velouté, truffle, savoury granola

Millton 2019 Riverpoint Vineyard, Gisborne

VIIGNIER • North Island, New Zealand

FOWL

YARROW MEADOWS DUCK BREAST

pine, mushroom, celeriac, lentil

add fresh shaved truffle +\$15

Stefan Meyer 2020 Löss

ST. LAURENT • Pfalz, Germany

LAND

PEACE COUNTRY LAMB

morel mushroom, nixtamalized corn, pumpkin seed, harissa

add foie gras +\$25

A.A. Badenhorst 2020 Kalmoesfontein Red Blend, Swartland

SHIRAZ / CINSAULT + • Coastal Region, South Africa

SWEET

HAZELNUT SABLÉ

raspberry ganache

Piètri Géraud 2015 Cuvée Méditerranée, Banyuls Traditionnel

GRENACHE + • Roussillon, France

CHEF'S SEASONAL TASTING MENU

\$125 per person | Optional wine pairings +\$90

THE Courtney Room