

WELCOME

SPARKLING ELDERFLOWER LEMONADE

FANNY BAY SUNSEEKER OYSTER

black locust blossom tincture, orange, umeboshi, tonic syrup

SNACKS

CASHEW

cashew croquette, shorepine jam, solera gastrique

CRISPY NORI TARTARE

honey spruce vinaigrette, crème fraîche, Acadian Gold caviar

AMUSE

SALMON ROE TOSTADA

corn tortilla, burrata, fermented black bean salsa

**Baia** 2021 Gvantsa's Wine, Pet-Nat  
Tsitska • Imereti, Georgia

CRUDO

DRY AGED HIRAMASA KINGFISH

summer tomato, caper, grapefruit, tomato dashi, sorghum

**Montirius** 2022 La Muse Papilles, Côtes du Rhône Rosé  
Grenache / Syrah • Rhône Valley, France

FISH

B.C. SOCKEYE SALMON MI-CUIT

salmonberry condiment, bay leaf, umami coconut emulsion

TARTE FLAMBÉE

yogurt, preserved spring vegetables, pesto

**Danbury Ridge** 2020  
CHARDONNAY • Essex, England

DUCK

METCHOSIN RAISED CRISPY DUCK EGG

fiore d'ulivo, duck confit, dandelion, pecorino, truffle, rosehip

**Unico Zelo** 2022 Truffle Hound, Clare Valley and Adelaide Hills  
BARBERA / SANGIOVESE + • South Australia

MEAT

BRANT LAKE WAGYU RIBEYE

braised beef croquette, morel mushroom,  
carrot & green almond miso paste

**Bodegas Bhilar** 2018 Phinca Encanto, Sierra de Salamanca  
RUFETE • Castilla y León, Spain

SWEET

CHOUX

whipped caramelia ganache, seabuckthorn berry curd

**Altesino** 2011 Vin Santo, Sant'Antimo  
TREBBIANO / MALVASIA • Tuscany 375ml

CHEF'S SEASONAL TASTING MENU

\$135 per person | Optional wine pairings +\$90

*THE Courtney Room*