

DINE OUT 2022 | \$59

Wine Pairing - \$39 | 3oz pours

- DINE-IN ONLY -

for the table

VICTOR'S CHEESE & ONION BREAD
whipped butter

appetizer

WHIPPED BURRATA & PEAR⁽ⁿ⁾
fresh & caramelized pears, roasted beets, candied
walnut, minus 8 reduction

- or -

AVOCADO ABURI
japanese horseradish aioli, wasabi pickle

- or -

LOBSTER & CRAB BISQUE
crab salad, gruyère toast

SUPPLEMENT YOUR APPETIZER + \$15

HAMACHI NOBU STYLE
shaved serrano, cilantro, yuzu ponzu

- or -

QUEBEC FOIE GRAS
seared foie gras & mousse, quince mostarda, bartlett
pear, Iranian pistachios, toasted brioche

Gray Monk Gewurtztraminer

- or -

Mission Hill Pinot Noir

main

WINTER TRUFFLE RISOTTO
parmigiano reggiano, shaved black truffle,
grilled king oyster mushroom, saffron pickled shallots

- or -

SAKE MARINATED SABLEFISH
bok choy, crispy sushi rice, saikyo miso

- or -

STEAK DIANE
8oz eye of ribeye "delmonico",
creamy dijon peppercorn sauce, crispy potatoes,
roasted vegetables

- **SUPPLEMENT YOUR STEAK** -

9oz FILET MIGNON, CANADIAN AAA + \$19

- or -

20oz COWBOY RIBEYE, USDA PRIME + \$36

ADD ONS

TEMPURA PRAWNS + \$17

- or -

SHAVED TRUFFLES + \$14

Louis Latour 'Ardeche' Chardonnay

- or -

Gray Monk Merlot

dessert

TOFFEE CHOCOLATE BREAD PUDDING
orange zest, sauce anglaise

- or -

VALRHONA DARK CHOCOLATE CRUNCH
chocolate mousse, brownie brittle, chantilly

Taylor Fladgate Tawny Port (2oz)