

*honey* S A L T  
FOOD AND DRINK

# ART-DINNER SERIES

WEDNESDAY | MAY 8TH | 7PM  
FEATURING LUCAS BEAUFORT  
AND CHEF JOHANN CANER

Wine Pairings +\$70 | 3oz each

## AMUSE BOUCHE | IMPRESSION

peanut / serrano / cod / donuts

WELCOME COCKTAIL | JOHAN 75  
empress gin, lavender syrup, lemon, sparkling wine

## FIRST FLOWER

gazpacho tartelette, cucumber, mint  
tomato ganache

WINE PAIRING  
**cave de lugny sparkling wine**

## GUS-GUS

lavender cracker, salt spring island  
goats cheese mousse, chervil  
caramelized honey

WINE PAIRING  
**phantom creek rose**

## THE OCEAN

bc wild spring salmon, asparagus  
sweet corn tortellini

WINE PAIRING  
**mt boucherie pinot**

## HEART

snake river farms wagyu ribeye  
mushrooms, piment d'espelette  
dark chocolate glaze

WINE PAIRING  
**checkmate silent bishop**

## SNOW

meringue, raspberry textures, pistachio gelato  
champagne sabayon

WINE PAIRING  
Inniskillin Ice Wine