



Summerlicious Lunch

\$55

TO START choice of

Burrata With Local Tomatoes (G-D-NF)

Focaccia, Tomatoes, Sundried Tomato Jam, Crispy Basil, Balsamic

Chilled Crab Vichyssoise (G-D-NF)

Caviar, Chives, Crab, Meyer Lemon, Puff Pastry

Roasted Red Pepper Tartare (GF-NF-DF-V)

Sundried Tomato, Classic Accoutrements, Dijon Aioli, Crostini

MAINS choice of

Maple Glazed Duck Breast (GF-NF-DF)

Quebec Duck Rougie, Served Medium Rare, Braised Red Cabbage,
Carrot Puree, Black Berry Gastrique, Shimeji Mushroom, Pickled.

Roasted Halibut (GF-NF-D)

Pea & Mint Puree, Potatoes Fondant, Cauliflower, Citrus Beurre Blanc

Comté Sacchetti Pasta (G-DF-VG)

Spinach & Asparagus Mornay Sauce, Comté Cheese, Truffle

DESSERTS choice of

Mango Passionfruit Cheesecake (D-G-NF)

Graham Crush, New York Cheesecake, Mango Passiofruit Gelee

Chocolate Walnut Torte (D-G-N)

Chocolate Cake, Milk Chocolate Cremeux, Whipped Mascarpone
Ganache, Candied Walnuts

Chef's Seasonal Sorbet (DF-GF-NF)

House made, Garnish with Berries, Mint

(N) Contains Nuts (V) Vegetarian (Ve) Vegan (G) Gluten
(SF) Contains Shellfish (D) Dairy (S) Seafood (H) Halal

Kindly note that an 18% discretionary gratuity and applicable taxes
will be added to the final bill.



Summerlicious Dinner

\$75

TO START choice of

Burrata With Local Tomatoes (G-D-NF)

Focaccia, Tomatoes, Sundried Tomato Jam, Crispy Basil, Balsamic

Tartare De boeuf & Caviar (G-D-NF)

Hand chopped filet mignon, Dijon Aioli, Parmesan, Ossetra Caviar

Foie Torchon (G-D-NF)

Canadian Duck Foie Terrine, Baby Beets, Pink Peppercorn, Citrus-Yuzu marmalade, Balsamic Glazed, Louix Louis Brioche Toast Points

MAINS choice of

Roasted Chateau Brian Filet (GF-NF-D)

6z Canadian Prime, Truffle & Morel Jus, Petite Seasonal Vege, Crème Fraiche Potato Mousseline

Summer Truffle & Lobster Risotto (GF-D-NF)

Verde, Butter Poached Lobster, Summer Truffle, Lobster Oil

King Oyster Mushroom (4pcs) (DF-GF-NF-V)

Potato Puree, Wilted Spinach, Local Oven Roasted Tomatoes, Chimichurri

DESSERTS choice of

Mango Passionfruit Cheesecake (G-NF-D)

Graham Crush, New York Cheesecake, Mango Passiofruit Gelee

Chocolate Walnut Torte (G-N-D)

Chocolate Cake, Milk Chocolate Cremeux, Whipped Mascarpone Ganache, Candied Walnuts

Cheese Plate (G-N-D)

3 Local & Imported Chef Selected Cheeses, Peach Preserved, Nuts, Crackers, Honey

(N) Contains Nuts (V) Vegetarian (Ve) Vegan (G) Gluten
(SF) Contains Shellfish (D) Dairy (S) Seafood (H) Halal

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