

our menu is a five course chef's tasting which changes nightly, here are some samples:

[allergies, dietary needs, and dislikes are always accommodated]

Bloody Mary gazpacho, horseradish poached prawn, celery sorbet

Cedar plank grilled ocean trout, feta-pecan baklava, red grape salad, dill

Charred duck breast, pickled watermelon, oven dried tomato puree, mustard glaze

Smoked beef filet mignon, fontina potato tart, oregano stewed apple, porcini mushroom sauce

White chocolate cornmeal papusa, honeydew melon, elderflower scented cream

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Mosaic Caesar salad, bacon, apple, shallot, white anchovy, Parmesan croutons

Caramelized sea scallops, bourbon braised pumpkin, Brussels sprout leaves, maple sage syrup

Asiago baked Yukon gold potato gnocchi, fennel, tomato stewed Tuscan kale, sausage crumbs

Grilled lamb chops, truffled parsnip, cocoa nibs, black pepper-blueberry gastrique

Chocolate tasting

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Grilled romaine, marinated tomato salad, fried mozzarella bocconcini

Miso blacked salmon, fried barley, pressed yoghurt, ponzu pickled beet

Wild mushroom carbonara, bacon, wilted arugula, toasted garlic crumbs

Melted veal short rib, vanilla roast celery root, lobster fritter, carrot aioli

Dark chocolate brownie, pignoli brittle, espresso gelato, lemon dust

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Grilled asparagus, fried quail egg, apple, pistachio, Parmesan, lemon, marsala

Paella salad, lobster, shrimp, sea scallop, mussels, clams, chorizo, saffron rice, baby lettuces

Two day roast pork shoulder, sherry steamed sweet onion, blue cheese smashed potatoes

Grilled beef strip steak, tomato-barbecue pierogi, jalapeno marmalade

Dessert tasting

75. per person