

APRIL 26.27

dinner menu

ENTRÉES

appetizers

FROMAGE BURRATA | \$25

burrata served with fire roasted heirloom tomatoes, basil pesto, balsamic reduction and crostinis.

CRABE CARAPACE MOLLE | \$29

tempura fried soft shell crab served with sesame-ginger slaw and hoisin sweet chili sauce.

DESSERT

dessert

PAVLOVA AU CITRON | \$15

mini vanilla meringue served with lemon curd, pecan shortbread cookie and fresh berries.

PLATS

main course

BŒUF GRILLÉ | \$58

grilled prime ribeye served with blue cheese potato dauphinois, sauteed haricots verts and bell peppers.

FLÉTAN SAUTÉ | \$55

fresh alaskan halibut finished in a champagne-dill butter sauce, served with black beluga lentils and rainbow swiss chard.

CONFIT DE CANARD | \$49

sous vide and seared duck leg served with cream corn polenta, honey-thyme roasted carrots and blackberry-wine compote.

each main course is served with a kale salad: crisp apples, toasted almonds, golden raisins and garlic-sesame vinaigrette.

CAVIAR SERVICE

served with accoutrements: blinis, boiled egg, dill, shallot, capers and creme fraiche

OSETRA 28G* | \$200

SIBERIAN 28G* | \$140

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness