

F I V E S A I L S

FATHER'S DAY

MINIMUM ORDER 2

**JUNE 14TH & 15TH | \$135 PER PERSON
WINE PAIRING \$115**

STARTER

TRUFFLED BRIOCHE

warm savoury custard

Foie Gras Old Fashioned

COURSE 1

LOBSTER BISQUE

BC dungeness crab croquette

lobster salad, egg yolk gel

Laroche, Chablis Grand Cru Les Clos, 2021

COURSE 2

CHARCOAL-GRILLED CANADIAN TOMAHAWK STEAK

hannah brook farm greens

crispy fingerling potato poutine

gruyère & braised short ribs

local mushroom farrotto

Magnum Of Mission Hill, Oculus, 2012

COURSE 3

BLACK TRUFFLE VANILLA ICE CREAM

extra virgin olive oil sponge & crumbles

Alois Kracher, Trockenbeerenauslese, 1999