

SEASONAL TASTING MENU

LIMITED AVAILABILITY

\$105 PP

+ TAX AND 20% GRATUITY

FOIE GRAS CUSTARD

focaccia, truffle espuma

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BAKED KUSSHI OYSTERS

lemon sabayon, herb crumbs

dill

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PACIFIC SCALLOPS

corn, nduja, melon

fermented tomato beurre blanc

- Add 1 prawn \$12

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PEACE RIVER LAMB LOIN

roasted aubergine puree & sweet
pepper, zucchini, lamb sausage tartlet,
olive jus

- substitute to Wagyu Steak \$27

Japanese a5 wagyu beef, braised short ribs

ragout, pomme purée

spring vegetables, merlot jus

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-ADD CHEESE COURSE

3oz served from the trolley (\$18)

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DARIA'S CREATION

seasonally inspired dessert

ask your server for details

WINE PAIRINGS (12oz)

\$75 PP

+ TAX AND 20% GRATUITY

five course beverage pairing
to accompany our tasting menu

A non-alcoholic cocktail pairing is also available

Sommelier: Kei Koarai

Mixologist: Casey Mitchell