

# F I V E S A I L S

## CHEF'S TASTING MENU

120 PER PERSON  
89 WINE PAIRING  
+ 20% GRATUITY

### COURSE 1

#### CRUDO

Chef's daily selection of fish  
yuzu vinaigrette, avocado, citrus gel

*Domaine des Sénéchaux Chateauneuf-du-Pape Blanc  
Rhône, Roussanne-Grenache Blanc*

### COURSE 2

#### POACHED OYSTERS

tarragon vin blanc  
green apple, fermented cabbage

*Domaine Bernard Defaix Chablis, Burgundy*

### COURSE 3

#### PACIFIC SCALLOPS

pemberton roasted sunchokes  
okanagan pear, toasted seed

*add one prawn 12*

*Culmina 'Unicus' Grüner Veltliner, Okanagan, BC*

### COURSE 4

#### DRY AGED DUCK

fraser valley duck breast  
beetroot, foie gras, orange

*+ upgrade to A5 WAGYU 27*

*Domaine Marcel Lapierre Morgon 2021, Beaujolais*

### COURSE 5

#### CHEF DARIA'S CREATIONS

seasonally inspired

*Moët & Chandon 'Nectar Imperial'  
Demi-Sec, Champagne*

*CULINARY DIRECTOR: ALEX KIM  
CHEF DE CUISINE: GARY KWANG  
SOMMELIER: ALEXANDRE BLAIS*

PLEASE ADVISE YOUR SERVER OF ALL ALLERGIES AS NOT ALL OF THE INGREDIENTS ARE LISTED. SPLIT CHARGES APPLY.  
SOUFFLÉ LOVERS – REQUEST IN ADVANCE TO ALLOW 15-20 MINUTES FOR PREPARATION. VANCOUVER COASTAL HEALTH  
ADVISES THAT CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
FOR TABLES OF 6 PERSONS OR MORE, AN AUTOMATIC GRATUITY OF 20% WILL BE ADDED TO THE FINAL BILL.