



## **Sample Tasting Menu**

**July 2021**

**\$145 per Person**

### **Snacks:**

Asparagus Tartlet

Truffle Custard, Crispy Chicken Skin, Peas

### **1st**

Hamachi, Radish, Wasabi, Passion Fruit

### **2nd**

Miso Roasted Sable, Cucumber & Squid Salad

### **3rd**

Tea Smoked Quail, Peach, Foie Gras Parfait, Cherry

### **4th**

Ontario Lamb, Turnips, Barley, Mint

### **5th**

Raspberry & Rhubarb Mille Feuille

### **Petit Fours**



## **Pescatarian Tasting Menu**

**July 2021**

**\$145 per Person**

### **Snacks:**

Asparagus Tartlet

Truffle Custard, Squid Ink Cracker, Peas

### **1st**

Hamachi, Radish, Wasabi, Passion Fruit

### **2nd**

Miso Roasted Sable, Cucumber & Squid Salad

### **3rd**

Tea Smoked Swede, Peach, Mushroom Parfait, Cherry

### **4th**

Organic West Coast Salmon, Turnips, Barley, Dill, Salmon Roe

### **5th**

Raspberry & Rhubarb Mille Feuille

### **Petit Fours**



## **Plant Based Tasting Menu**

**July 2021**

**\$110 per Person**

### **Snacks:**

Asparagus Tartlet

Almond Truffle, Tapioca Cracker, Peas

### **1st**

Lemon Cured Daikon, Wasabi, Passion Fruit

### **2nd**

Roasted Maitake, Mushroom Dashi, Cucumber & Radish Salad

### **3rd**

Tea Smoked Swede, Peach, Mushroom Parfait, Cherry

### **4th**

Roasted Turnip, Barley, BBQ Courgette, Tomato Jus

### **5th**

Raspberry & Rhubarb, Elder flower

### **Petit Fours**