

# REGULAR MENU

## SNOWCRAB & FENNEL

Fried beignet / Bisque-infused mayonnaise / Crab and fennel salad

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## HALIBUT & ASPARAGUS \*

Halibut mosaic with seaweed / Green peas butter / Tender-crisp asparagus

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## LOBSTER & ZUCCHINI \*

Zucchini roll with lobster / Tempura zucchini blossom / Lobster hollandaise

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## BISON & MUSHROOM

Bison tartar with bone marrow and chives / Seasonal mushrooms / Grilled brioche

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## PORK & ARTICHOKE \*

Fried pork belly / Sausage-stuffed artichoke / Black garlic BBQ sauce

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## OLIVES & RHUBARB

Almond dacquoise with kalamata olives / White chocolate and olive oil / Confit rhubarb

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## STRAWBERRY & BASIL \*

Basque cheesecake / Strawberry jam / Coconut milk / Basil sorbet

### 7 COURSES

*WINE PAIRING*

*ALCOHOL FREE PAIRING*

**129\$ BY PERSON**

*+105\$ BY PERSON*

*+80\$ BY PERSON*

### 4 COURSES\*

*WINE PAIRING*

*ALCOHOL FREE PAIRING*

**90\$ BY PERSON**

*+70\$ BY PERSON*

*+55\$ BY PERSON*

# VEGETARIAN MENU

## SQUASH & FENNEL

Fried beignet / Saffron-infused mayonnaise / Squash and fennel / salad

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## LEEK & ASPARAGUS

Leek mosaic with nori / Green peas butter / Tender-crisp asparagus

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## TOMATOE & ZUCCHINI \*

Zucchini roll with confit tomatoes / tempura zucchini blossom / Choron sauce

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## BEETROOTS & MUSHROOM

Roasted beet tartar with chives / seasonal mushrooms / grilled brioche

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## SMOKED TOFU & ARTICHOKE \*

Fried smoked tofu / Beluga lentil-stuffed artichoke / Black garlic BBQ sauce

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## OLIVE & RHUBARB

Almond dacquoise with kalamata olives / White chocolate and olive oil / Confit rhubarb

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## STRAWBERRY & BASIL

Basque cheesecake / Strawberry jam / Coconut milk / Basil sorbet

### 7 COURSES

*WINE PAIRING*

*ALCOHOL FREE PAIRING*

### 4 COURSES\*

*WINE PAIRING*

*ALCOHOL FREE PAIRING*

### 120\$ BY PERSON

*+105\$ BY PERSON*

*+80\$ BY PERSON*

### 85\$ BY PERSON

*+70\$ BY PERSON*

*+55\$ BY PERSON*