



Dinner Menu

“Farm-to-Table Cuisine”

Starter

“Bread & Butter”

Appetizers

Terrine of Quebec Foie Gras, Ice Wine Poached Pear, Brioche

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“Chef’s Breakfast” – Slow Cooked Pork Belly, Fried Duck Egg, Tomato Jam

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Warm Heirloom Carrot Salad, Shaved Fennel, Yogurt, Toasted Walnut, Carrot Top Chimichurri

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Pingue’s Prosciutto, Burrata, Radicchio & Arugula, Preserved Lemon, Garlic Vinaigrette

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Beef Tartare, Soy Marinated Egg Yolk, Black Garlic Aioli, Cornichons, Mustard

Main Courses

Roasted Lamb Sirloin with Braised Shoulder Cannelloni, Buttered Peas, Edamame, Mint Jus

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Fennel Pollen Crusted Scallops, Steamed Mussels & Clams, Celeriac, Caviar Beurre Blanc

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Braised Beef Short Rib, Roasted Carrot & Ginger Purée, Pickled Chili & Hoisin

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Fettuccine, Spring Mushrooms, Chèvre, Black Truffle

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Daily Feature (*Market Price Supplement*)

Desserts

Banana & Date Pudding, Vanilla Ice Cream, Brown Sugar & Oat Crumb, Rhum Caramel

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Chocolate Crèmeux, Toasted Hazelnut & Feuilletine Crumb, Espresso Ice Cream

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Lemon Thyme Creme Brûlée

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Selection of Artisanal Cheeses, Toasted Date & Nut Bread, Preserves

Multi-Course Dinner Menu -115-

Sommelier Wine Pairing -75-

Vegan options available upon request

This menu contains allergens, including nuts and shellfish. Please inform your server of any dietary concerns

Due to food being cooked to order, there may be a short wait during busy periods