

STARTERS

Beet-Miso Broth with Wild Mushrooms, Greens & Scallion \$13

Braised Pork Cheek Miniature Tacos with Chimichurri & Micro Sprouts \$16

Togarashi Crusted Itsumo Tuna "Tataki" on Surō Vegetables
With Kewpie Sauce, Fresh Mango Coulis, Red Chili Oil and Tobiko \$18

European Whole Leaf Caesar Salad with Bacon, Romaine, Belgian Endive,
Radicchio And a Crisp Parmigiano Reggiano Chip \$15

Warm Almond Crusted French Soft-Ripened Goat's Cheese Salad
With an Herbed "Green Goddess" Emulsion \$16.50

Classic Foie Gras Terrine with Maître D' hôtel Butter and Toasted Brioche \$16.50

Pan-Roasted Sea Scallops with Fresh Korean Melon & Young Kale Salad
On Chili-Cucumber Coulis & Crispy Mango \$18

MAIN COURSES

Pan-Roasted Fresh Filet of Atlantic Salmon on Hibiscus Flower Sushi Rice,
With Sesame Choy, Glazed Turnips & Wild Plum Coulis \$33

Braised Pork Cheek "Au Vin" with Double Smoked Bacon, King Oyster Mushrooms,
Pommes Purée, Haricots Verts, Crisp Torchon & Foie Gras Buttered Braising Jus \$33

"1855" Premium Black Angus 12 oz New York Strip Steak
With Scallop & Roasted Corn Fritters, Local Asparagus, Pommes Purée &
Peppercorn-Porto Sauce \$46

Grilled Filet of 'Angus' Beef Tenderloin on a Fricassée of Local Ricotta Gnocchi and
Fresh Peas Tossed in a Green Olive Vinaigrette with Forest Mushrooms & Grand Veneur Sauce \$48

Sichuan Peppercorn Bison Hanger Steak on Crispy Glass Noodles, Sautéed Choy,
Wild Mushrooms, Leeks, Snow Peas & a Shallot-Fermented Black Bean Sauce \$38

Fresh Australian Lamb Rack on Fresh Ricotta Coulis With Truffle Honeyed Beluga Lentils,
Sunflower Seed Pesto, Sea Asparagus & a Haskap Berry Jus \$48

Filet of Whole-Roasted Dover Sole "Almondine" with Roasted Cauliflower &
Fig Buttered French Beans on Almond Coulis, Champagne, Grapefruit & Kale Salad \$46

Toasted Bucatini Puttanesca with Roasted Sea Scallops, Grilled Octopus,
Olives, Capers & Arugula in an Herbed Tomato Fondue \$32