



Chef's Tasting Menu (4 Course)

Applewood Smoked Sockeye

Side Strip Shrimp, Crème Frais, Roe, Dulce, Granny Apple Cucumber Gel

Mushroom & Chestnut Tart

Fromage Frais, Leg Confit, Cured Duck, Foraged Shoots

Bison Strip Loin

Sunchoke Truffle Puree, Spelt, Chanterelles, Rainbow Beets, Blackberry Jus

Valhrona Chocolate Ganache

Praline Crust, Freeze Dried Raspberries, 10 Carat Gold, Passion Fruit
