

TASTING MENU

Tuesday, August 18, 2020

Sommelier's Wine Pairings

3oz Per Course

\$85

First

PICKLED BC SPOT PRAWNS

fennel, celery, coriander, smoked aioli, nori brioche



Second

FARRO FARFALLE

wild mushrooms, black garlic, herb oil



Third

YARROW MEADOW DUCK BREAST

Autumn squash variations, hazelnut granola,
duck confit croquette, natural jus



Dessert

PARSNIP DULCEY

parsnip variations, apricot, dulcey crumb