



restaurant // lounge

## LUNCH

### FIRST COURSE

Niagara Speck & White Asparagus  
Shaved spring vegetable slaw, Roaring Forties blue cheese dressing

Grilled Octopus  
Garbanzo bean & black olive relish, espelette aioli

Corn & Crab Bisque  
Dungeness crab & radish slaw, cilantro foam

Organic Greens & Chèvre Noir Salad  
Pickled Cookstown vegetables, white soy vinaigrette

Tuna Tataki Tuna Tartare  
Edamame rice, charred watermelon, ponzu gelée

Seared Quebec Foie Gras  
Chorizo tartlet, cherry chutney, aji amarillo sauce

### MAIN COURSE

Black Cod Tempura  
Artichokes, chanterelles, garlic wilted pea tendrils, lychee black bean sauce

Poached & Roasted Chicken  
Black bean purée, cherry tomato & plum relish, crackling

Madai Snapper  
Lobster, French bean & cashew stir-fry, lentil & mango salad, red pepper curry

Pappardelle  
Morels, fava beans, smoked duck prosciutto, parmigiano foam

Salad of Vanilla Scented Hokkaido Scallops  
Tatsoi, papaya, avocado

Cumbræ Farms Strip Loin  
60-day aged beef, soft polenta, caramelized spring carrots, fig & port reduction

### DESSERT

Chef's Selection of Artisanal Cheese

Pairing of Chocolate & Passion Fruit  
Chocolate passion fruit torte, caramel pistachio truffle, crème fraîche gelato

Condensed Milk Panna Cotta  
Watermelon-vodka broth, port gelato

Strawberry Tasting  
Baba & strawberry rhubarb cream  
Strawberry & ice wine sorbet  
Strawberry & lime mojito  
Strawberry tartare

Peach Almond Tart  
Peach confit, candied almonds, Kir Royale sorbet

Oven Roasted Figs & Waffles  
Vanilla frozen custard, caramel cream

Menu changes daily.