



Amuse

-

...a taste of Italy

Ravioli

Truffle + Burrata + Charcoal Pasta + Walnuts

-

...traveling through France

Carrots

Carrot Mousse + Smoked Carrot + Yuzu Gel + Pistachios
+ Fried Corn Bread

-

...from the chef

Chefs Course

Selection of Seasonal Ingredients

-

...experience through influence

Lamb

Prosciutto Wrapped Lamb Saddle + Parsnip Purée
+ Olive Powder + Whipped Honey Goat Cheese
+ Minted Lamb Demi

-

...wrapping up

Mousse

White Chocolate + Yuzu Mousse + Mango
+ Crumble

-



www.chefscourse.ca

\$89 per guests + Tax + Gratuity + Onsite Labour



Amuse

-

...a taste of Italy

Ravioli

Truffle + Burrata + Charcoal Pasta + Walnuts

-

...traveling through France

Carrots

Carrot Mousse + Smoked Carrot + Yuzu Gel + Pistachios
+ Fried Corn Bread

-

...from the chef

Chefs Course

Selection of Seasonal Ingredients

-

...experience through influence

Lamb

Prosciutto Wrapped Lamb Saddle + Parsnip Purée
+ Olive Powder + Whipped Honey Goat Cheese
+ Minted Lamb Demi

-

...wrapping up

Mousse

White Chocolate + Yuzu Mousse + Mango
+ Crumble

-



www.chefscourse.ca

\$89 per guests + Tax + Gratuity + Onsite Labour