

N.Y.E. 2026

5-course tasting menu  
\$120 p.p.

vegetarian and pescatarian options available

a m u s e

**profiterole + foie gras parfait**  
plum gelée + chives

f i r s t

**ember-roasted scallop**  
peach kimchi + crispy pork jowl  
smoked ginger + yuzu

s e c o n d

**chicory salad**  
fire-roasted grapes + clementine vinaigrette  
blue cheese + maple-candied pecans + pea shoots

t h i r d

**grilled nova scotia lobster**  
thai lobster bisque + fermented cabbage  
mango jicama salsa + kaffir lime

f o u r t h

**p.e.i. short rib**  
whipped potato + cauliflower pure + king oyster mushroom  
winter truffle + red wine jus

f i f t h

**dark chocolate mousse sphere**  
white chocolate hazelnut ganache  
preserved berries + mascarpone cream