

CHEF'S TASTING

105 PP
65 PP WINE PAIRING
AVAILABLE PER TABLE
SERVED UNTIL 10.00 P.M.

MATJES HERRING

roasted yellow beets, sour cream, sturgeon caviar
N.V. Lustau "Jarana", Light Fino, Jerez, Spain

KING CRAB

sea urchin, root vegetables, apple-horseradish broth
2003 Grüner Veltliner, "Lamm", Hirsch, Kamptal, Austria

GRILLED QUAIL

chicken liver ganache, macerated dried fruit, oat and almond granola
2005 Pinot Gris, "Reserve", Trimbach, Alsace, France

SEARED ARCTIC CHAR

cauliflower purée, smoked egg yolk, salted hazelnuts, lobster and ale sauce
2007 Pinot Noir, The Four Graces, Willamette Valley, Oregon, USA

TRUFFLED VENISON LOIN

salsify, hen of the woods mushrooms, juniper berries, liquorice sauce
2001 Saint-Estèphe, Château Merville, Bordeaux, France

FOURME D'AMBERT

beets, mache, pistachio
N.V. Croft, "Distinction", Special Reserve, Portugal

LINGONBERRY COMPOTE

candied orange, vanilla foam

LAVENDER-PARFAIT

pomelo filaments, blood orange & wildflower honey sorbet, candied pistachios
2006 Semillon/Sauvignon Blanc, Château Belingard, Monbazillac, France

PRIX FIXE DINNER

78 PP

FIRST

MATJES HERRING roasted yellow beets, sour cream, sturgeon caviar

RAW SHELLFISH PLATE Nantucket Bay scallops, Sun Hollow oysters, Littleneck clams

HOT-SMOKED BROOK TROUT pickled oyster, smooth and crispy cipollini onions, winter citrus

KING CRAB sea urchin, root vegetables, apple-horseradish broth

ZUCCHINI CAVIAR crispy bread, Västerbotten cheese, grilled rapeseed oil

GRILLED QUAIL chicken liver ganache, macerated dried fruit, oat and almond granola

BRAISED VEAL SWEETBREADS roasted parsnip, wilted arugula, truffle vinaigrette

VENISON TARTARE porcini mushroom, smoked egg yolk, huckleberries

SECOND

CHATHAM COD CONFIT potato terrine, black trumpets, horseradish velouté

SEARED ARCTIC CHAR cauliflower purée, soft-poached egg, lobster and ale sauce

SEARED DIVER SCALLOPS fennel sauerkraut, carrot-ginger emulsion

MUSHROOM "BARLOTTO" pearl barley, wild mushrooms, Västerbotten cheese, parsley

DUCK BREAST ROULADE duck confit, cabbage, sunchokes, lingonberries

MEYER BEEF DUO New York strip, braised short ribs, celeriac, bacon jus

TRUFFLED VENISON LOIN salsify, hen of the woods mushrooms, juniper berries, liquorice sauce

CANADIAN WILD BOAR heirloom bean succotash, smoked Napa cabbage, spiced sherry vinegar

CHOICE OF DESSERT

Prices do not include sales tax or gratuity.

If you enjoyed your service, a 15—20 % gratuity is customary

A 20% gratuity will be added for parties of six or more.

DESSERT

ARCTIC CIRCLE goat cheese parfait, blueberry sorbet, passionfruit curd

APPLE SORBET white chocolate-fennel cream, basil jelly

CHOCOLATE MOUSSE banana, macadamia nuts, salted caramel ice cream

GLÖGG POACHED PEARS date ice cream, milk chocolate sauce

SPICE CAKE orange cream, lingonberries, pecans, frozen yogurt

BERRY PLATE basil, verjus sorbet

FOURME D'AMBERT beets, mache, pistachio

SORBET AND ICE CREAM

select three;

sorbet: verjus, blueberry, roasted pineapple

ice cream: vanilla, date, salted caramel, frozen yogurt

COFFEE 5

ESPRESSO 6

LATTE 7

CAPPUCCINO 7

HOT CHOCOLATE 6

TEA SELECTION BY SERENDIPITEA 7

Earl Grey, Assam, Darjeeling 2nd Flush Jungpana, Jade Prince Oolong, Ceylon Green, Lemon Verbena, Cha Cha Chai, Wild Mint, Chamomile / Lavender