

PREMIUM EXPERIENCES

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champagne celebration **435.00**

TEMPTATION

FRESH OYSTER ON THE HALF SHELL
Northern Divine organic caviar & crème fraîche
Blue Mountain Cellars 'Blanc de Blancs' 2011
Okanagan Valley, BC

TO BEGIN

APPLEWOOD SMOKED ATLANTIC SALMON
sweet red onion, pickled asparagus, crispy capers
Le Mesnil 'Blanc de Blancs' Brut
Champagne, France

TO CONTINUE

SEYMOUR STREET FRIED CHICKEN
spiced maple glaze, aged white cheddar macaroni
Marie Demets 'Tradition' Brut
Champagne, France

INTERLUDE

CHAMPAGNE GRANITE
frozen green grapes

MAIN EVENT

FILET OF PRIME BEEF TENDERLOIN &
BUTTER-POACHED ATLANTIC LOBSTER
*pommes dauphine, chanterelle mushrooms,
haricots vert, sherry reduction*
Geoffroy 'Rose de Saignee' Brut Premier Cru
Champagne, France

FINALE

CHAMPAGNE ZABAIONE
fresh strawberries
Vilmart 'Grand Cellier' Brut
Champagne, France

PREMIUM EXPERIENCES



dry-aged appreciation **535.00**

TEMPTATION

BUTTER-POACHED ATLANTIC LOBSTER
*chanterelle, truffle soubise,
Northern Divine organic caviar*
Shafer 'Red Shoulder Ranch' Chardonnay 2016
Napa Valley Carneros, California

TO BEGIN

EAST-WEST DUO
*A5 Kagoshima Wagyu Aburi &
Canadian Prime Carpaccio*
Resonance 'Decouverte Vineyard' Pinot Noir 2016
Willamette Valley, Oregon

TO CONTINUE

DRY-AGED BRESAOLA
fresh melon, chicory champagne vinaigrette
Pio Cesare Barolo DOCG 2015
Piedmont, Italy

MAIN EVENT

RIB STEAK
*60, 120 and 200 days-aged beef, morel risotto,
charred asparagus*
Bodega Garzon 'Balasto' Tannat
Maldonado, Uruguay

FINALE

BELGIAN DARK CHOCOLATE BROWNIE
vanilla bean ice cream
Fonseca Vintage Port 2007, Portugal