

taste 25

celebrating 25 years of honouring Canada's rich soil,
diverse landscape and culinary identity

wagyu + oyster

truffle custard, pickled salsify,
tongue pastrami

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smoked steelhead trout

salmon egg emulsion, birch, coastal herbs 21.

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potato + miso

puff pastry, nori sunflower praline,
toasted seaweed oil, celeriac + hay broth 21.

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salmon

sea lettuce butter, watercress + oyster velouté,
Atlantic lobster emulsion, roasted baby gem 44.

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bison

balsam fir Bordelaise, burnt carrot,
horseradish + oxtail pavé 56.

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tarragon

hazelnut crumble, tarragon variations,
ice cream, oil, vinegar

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seaweed

Nova Scotian sea lettuce sponge,
nori ice cream, sea buckthorn anglaise,
Newfoundland sea salt caramel 14.

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petit fours

miso maple truffle
birch marshmallow
wild blueberry

120. per person
+ 60. with wine pairings

participation of the entire table is required
tasting items are available à la carte