



FAMILY-STYLE MENU - 160 PER PERSON

STARTER

MILK BREAD

house seasoning, herb butter

APPETIZER

LAMB TARTARE

eggplant, saskatoon berry, mustard seed, brioche

KING CRAB

chawanmushi, bisque, yuzu, daikon

LOCAL GEMS

bitter leaf, radish, maple, citrus, grains

CHOICE OF TWO:

WHOLE SEA BASS

sambal butter, herbs, cucumber, charred lemon

BENCHMARK ANGUS PORTERHOUSE

30 day aged 32oz, jus, wagyu béarnaise

ROASTED DUCK CROWN

pine, thyme, Alberta honey

SERVED WITH:

WHIPPED POTATOES

smoked butter, chive

HEIRLOOM CARROTS

carrot top kimchi, vadouvan, dukkah

MAIN

GRILLED ASPARAGUS

gruyère, whey dressing, chervil

DESSERT

BANANA & SEABUCKTHORN

golden brioche, milk chocolate, sour cream, wildflower honey

TEXTURES OF CHOCOLATE

coffee ganache, caramel, buckwheat, black currant

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