

1888

FAMILY-STYLE MENU - 160 PER PERSON

STARTER


MILK BREAD 
herb butter, everything seasoning

LOCAL GEMS   
bitter leaf, radish, maple, amaranth

APPETIZER



FRESH CHEESE  
gooseberry, burnt tomato, pollen, basil

SUNGOLD LAMB TARTARE 
lemon verbena, buttermilk, prairie grains

PEI ROCK CRAB 
sapphire fritter, preserved strawberry, coastal citrus

CHOICE OF TWO:

WHOLE SEA BASS 
sambal butter, herbs, cucumber, charred lemon

PREMIUM ALBERTA PORTERHOUSE  
[32oz] thyme, wagyu béarnaise, red wine jus



ROASTED DUCK BREAST 
spruce thyme, Alberta honey

SERVED WITH:

WHIPPED POTATO  
cherry smoked butter, chive



SPICED CARROT    
carrot top kimchi, vadouvan, dukkah

MAIN

TORCHED SHISHITO  
soy, miso, citrus, sesame

DESSERT

BANANA & SEA BUCKTHORN
golden brioche, milk chocolate, wildflower honey

TEXTURES OF CHOCOLATE  
coffee ganache, caramel, buckwheat, black currant

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GROUP STYLE MENU

STARTER

MILK BREAD 🌿
herb butter, everything seasoning

LOCAL GEMS 🌿🌿🌿
bitter leaf, radish, maple, amaranth

APPETIZER

CHOICE OF:

FRESH CHEESE 🌿🌿
gooseberry, burnt tomato, pollen, basil

SUNGOLD LAMB TARTARE 🌿
lemon verbena, buttermilk, prairie grains

HAIDA GWAII SABLEFISH 🌿
chawanmushi, bisque, daikon, yuzu

MAIN

CHOICE OF:

ROMESCO CAPPELLETTI 115 🌿🌿🌿🌿🌿
almonds, peppers, kelp, mustard leaf, black lime

BROME LAKE DUCK 130 🌿
sweet corn, nashi pear, endive, apricot

ONTARIO CORN FED TENDERLOIN 145 🌿
hashbrown, oyster mushroom, watercress, quince

DESSERT

BANANA & SEA BUCKTHORN
golden brioche, milk chocolate, wildflower honey


TEXTURES OF CHOCOLATE 🌿🌿
coffee ganache, caramel, buckwheat, black currant


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RECEPTION MENU



PRICED PER DOZEN:

EAST COAST OYSTER 94 
horseradish crema, scape, dill

TROUT HASHBROWN 88 
smoked roe, tarama, nasturtium

CHIPS AND DIP 82  
benchmark bresaola, beef tendon, tallow, chives


PORCINI AND CHESTNUT DONUTS 88
wagyu fat caramel

HAMACHI 92  
tapioca cracker, white soy, shiso

BRANT LAKE TOAST 96
striploin, mustard seed, cured egg yolk

TONKA BEAN MOUSSE 82  
haskap, almond

CANAPÉS

TEXTURES OF CHOCOLATE 
coffee ganache, caramel, buckwheat, black currant

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