

Menu

Amuse-Bouche

Digby Scallop Crudo

purple cabbage broth, lemon, micro cilantro

 Cave Spring Dolomite Brut (3 oz)

First

Chilled Nova Scotia Lobster

brown butter, kohlrabi, Castelfranco, frisée,
lemon gel, citrus aioli

 Cave Spring 'Dolomite' Chardonnay (3 oz)

Second

Pacific Dungeness Crab Raviolo

celeriac purée, citrus beurre blanc, caviar, chive

 Cave Spring CSV Riesling (3 oz)

Third

BC Sablefish

squid ink risotto, dulce emulsion, puffed rice, flowers

 Cave Spring Estate Gamay (4 oz)

Palate Cleanser

Compressed Radish

compressed radish, ginger simple syrup, crème fraîche

Fourth

Surf and Turf

Nori crusted PEI tenderloin, BC spot prawns, white
asparagus, chive hollandaise

 Cave Spring Estate Cab Franc (4 oz)

Dessert

Lemon Posset

Ginger syrup, preserved lemon, candied fennel

 Coffee & tea service

Petit Four

Lemon passionfruit pate de fruit