

## **senses tasting menu**

**duck & foie gras terrine**  
fig chutney, micro greens,  
crostini

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**celeriac cream soup**  
gingerbread crusted sea scallop,  
diced celeriac

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**roasted black cod**  
pommery mustard flavoured napa  
cabbage,  
serrano ham chip

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**pan seared ontario lamb loin**  
root vegetable & bone marrow  
ragout,  
red wine jus

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**cheese, queso, fromage**  
unorthodox tasting of english,  
spanish & french cheeses

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**catalan chocolate bunyols**  
earl grey ice cream, passion fruit  
coulis,  
balsamic reduction

\$108/pp  
taxes & gratuities not included