

taste canoe

150. per person · +95. with wine pairings

oyster

bison tartare + truffle custard

—

roasted scallop

whipped salmon roe, sour apple, pine nuts, sea lettuce

—

crab porridge

Prairie grains, pickled daylily, foie gras + celtuce

—

nose to tail

stuffed pig's trotter, crispy cheek, Ontario morels + Madeira jus

—

halibut

sablefish larded halibut, caramelized squash,
smoked mussel + vermouth

—

surf + turf

Atlantic lobster, aged Albertan filet, lardo,
chanterelle + spruce tip butter

—

tarragon

tarragon variations + hazelnut crumble

—

honey + hay

honey parfait, apple jelly, hay custard + marjoram

—

petit fours