

# taste canoe

seven courses

130. per person · +85. 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

or

## **nose to tail**

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

—

## **halibut**

sablefish larded halibut, caramelized squash,  
smoked mussel + vermouth

or

## **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**