5.8

VEGAN

VARIATION OF SEASONAL TOMATO
CONFIT WINE TOMATO SALSA, TOMATO POWDER, TOMATO CAVIAR, PESTO, PINE NUTS, LINSEED CRACKER

*BRUNO PAILLARD REIMS FRANCE**

NUT FOIE GRAS PARFAIT
RATATOUILLE CHUTNEY, DATE & GREEN OLIVE GEL, MUSTARD SEEDS, RHUBARB, LAMINATED BRIOCHE

*WITTMANN 100 HILLS RIESLING GERMANY**

MISO CAULIFLOWER
BARLEY RISOTTO, HAZELNUT CREAM, CAULIFLOWER CREAM, MADEIRA & CLOVE GEL, PUFFED MASAGO ARARE, ROASTED PIQUILLO PEPPER SAUCE

*FRESCOBALDI CASTELLO POMINO BIANCO ITALY**

SOYA SWEET BREAD
CASHEW NUT & CARDAMOM GRAVY, SPINACH & JALAPENO EMULSION, CANNELLINI BEAN & CEPS BEURRE BLANC, TOFU CROMESQUI

*SPATBURGUNDER TROCKEN PINOT NOIR GERMANY**

EXOTIC FRUIT CRÉMEUX
COCONUT GEL, YUZU COCONUT ICE CREAM, COCONUT CRUMBLE, PASSION FRUIT PEARL, MANGO VEIL

*CHATEAU LIONS DE SAUTERNES FRANCE**

*5-Course Wine Pairing - $80 per person
Wine by the Glass for each course is also available
All prices are in USD and include GST and service charge