

MENU

REGIONAL QUALIFIER / GRAND FINALE DISH

BC Coastal Terroir

**honey mussel 'gratinée', foraged bull kelp, sea urchin custard,
yukon gold potato and scallion terrine, shellfish emulsion**

2018 Culmina 'Unicus', Gruner Veltliner, Okanagan Valley, B.C

MYSTERY WINE

Duck 'Cassoulet'

**duck leg rillet, white bean ragout, double smoked bacon,
tomato confit, pickled vegetables, potato tuille**

This wine is Canadian. Can you guess it?

BLACK BOX CHALLENGE

Oat Crusted Elk

**parsley root purée, haskup berry gastrique,
fiddlehead fern + phytoplankton relish, braised Tuscan kale**

2016 Painted Rock Syrah, Okanagan Falls, B.C

DESSERT

Sea Buckthorn Crèmeux

caramel mousse, yogurt sorbet, butter crumble

2016 Inniskillin Vidal Ice Wine, Niagara Peninsula, ON

**MENU \$75 PER PERSON
WINE PAIRINGS \$45 PER PERSON**