

THE SIGNATURE 6 COURSE

1° COURSE - ONE CHOICE

BONE MARROW AND TUNA 150 g

Tuna tartare, aged ponzu, arugula, sourdough bread.

OR

TOTOABA SASHIMI 150 g

Ensenada farm-raised totoaba, pressed spicy watermelon, ginger gazpacho and radishes.

2° COURSE - ONE CHOICE

TRUFFLE FETTUCCINE 100 g

Homemade pasta, black truffle, Parmigiano Reggiano and Plugrà butter.

OR

CAPELLINI WITH LOBSTER 80 g

Canadian lobster, pomodoro sauce, cherry tomatoes, basil.

3° COURSE - ONE CHOICE

SEARED TOTOABA 120 g

Root beer plant, ikura, pancetta, celery, potato and clam chowder.

OR

PACIFIC STRIPED BASS 120 g

Ensenada farm-raised sea bass, celery root, fennel bul and Champagne sauce.

4° COURSE - ONE CHOICE

CONFIT DUCK 120 g

Fermented peach, duck jus, roasted carrot, couscous and saffron.

OR

SEARED OCTOPUS 100 g

Saffron sauce, roasted potato, shishito peppers, frisée and olive chimichurri.

5° COURSE - ONE CHOICE

FILETE TENDERLOIN 140 g

USDA Prime 5oz- aged 90 days, Okinawa sweet potato purée, black garlic, king oyster mushroom and pickled tomato.

OR

ATLANTIC CANADIAN LOBSTER 150 g

Half lobster, butter, paprika, roasted lime, arugula, asparagus.

DESSERT - ONE CHOICE

TROPICAL DELIGHT 150 g

Coconut sorbet, passion fruit cream, mango and basil gel, passion fruit meringue.

OR

SMOKED CHOCOLATE & HAZELNUT 150 g

Smoked chocolate mousse, hazelnut sponge cake soaked in whiskey, hazelnut and cocoa crisp.

CHEF'S ALL EXPERIENCE

Enhance your dining experience with our exclusive selection of fine wines, expertly paired to complement each dish.

+Additional cost