

STARTERS

ROASTED BEETS AND ORANGE SEGMENTS

pistachio, feta cheese

JUMBO SHRIMP COCKTAIL

horseradish cocktail sauce

ESCARGOT BOURGUIGNON

herb garlic butter, Burgundy wine, French bread

SUNCHOKE SOUP

chipotle powder, toasted pumpkin seeds, chive oil

APPLE, PEAR AND CUCUMBER SALAD **GF** **ND**

frisée, dried cherries, bleu cheese crouton

GF gluten-free **ND** non-dairy **V** vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.

GF gluten-free **ND** non-dairy **V** vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.

MAINS

CRACKED PEPPER TENDERLOIN WITH GRILLED SHRIMP *

sautéed spinach, green beans, caramelized pineapple, balsamic reduction

TANGERINE GLAZED DUCK BREAST *

wild rice potato pancake, red cabbage, snow peas

RICOTTA AND SPINACH TORTELLINI

arrabiata sauce, grilled vegetables

PAN-SEARED ARCTIC TROUT *

parsnip purée, arugula oil, roasted Italian vegetables

CAULIFLOWER STEAK **V**

tahini, couscous, za'atar, asparagus

MORIMOTO EPICE LOBSTER TAIL * \$25

Lemon foam, seasonal vegetables

MORIMOTO FRESH BLACK COD YUZU * \$25

yogurt miso pickle vegetables, Kimchi eggplant, fried rice, garlic soy

15 oz BONELESS RIBEYE * \$20

grilled asparagus, baked potato, garlic butter

DESSERTS

DULCE DE LECHE AND COCONUT TART

vanilla ice cream

WARM CHOCOLATE LAVA CAKE

orange cream

TIRAMISÙ NO SUGAR ADDED

mascarpone cream, coffee and Kahlúa-soaked sponge cake

AFTER DINNER

Disaronno Amaretto	9
Remy Martin VSOP	15
Highland Park Single Malt	12.50
Graham's 6 Grapes Port	11
Solo Espresso	2.50
Cappuccino	3.50

An 18% service charge is automatically applied to all beverage purchases.

Local sales taxes are applied as required.