



Sunset Menu

First Course

Choice of...

Charcoal Grilled Spanish Octopus

Lime Aioli, Lardo, Tempura Sea Beans, Nori

Burrata with Confit Kumquats

Crispy San Daniele Prosciutto, Sicilian Pistachios,
Orange Blossom Honey, Wild Rocket

Hand-Made Agnolotti with Sweet Corn

First of the Season Sweet Corn, Sage,
Mascarpone, Parmigiano-Reggiano

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### Main Course

Choice of...

#### **Smoked Maple Leaf Farms Duck Breast**

Seared Foie Gras, Brooks Cherries, Chanterelles,  
Fennel, Toasted Farro, Plum-Cherry Reduction

#### **Japanese Sea Bream "Laksa"**

Curried Coconut Broth, Dry Fried Rice Noodles,  
Vietnamese Coriander, Thai Basil, Calamansi

#### **Honey Miso Broiled Black Cod**

Chilled Egg Noodles, Orange-Chili Dressing,  
Black Sesame Vinaigrette, Coriander

#### **Grilled USDA Prime New York Sirloin Steak +35**

Potato-Fontina Gratin, Miso-Mushroom Puree,  
Brandy-Whole Grain Mustard Sauce, Chives

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Dessert

Salted Caramel Soufflé

Farmer's Market Fuji Apple Sorbet

\$ 98++ per person

*Available on Sunday through Thursday from 6pm to 7pm by reservation only
Promotions and Discounts are not applicable to our Sunset Menu*

Prices are subject to prevailing GST and 10% Service Charge