

Chef's Table

7 Course Tasting Menu

Amuse Bouche- Pearl of the Patio

Seared Scallop • Balsamic Bacon •
Chef's Accents

Chilled Gazpacho

Chilled Gazpacho with Seasonal Garden Essence

Wellington Royale

Petite Beef Wellington finished with chef's
seasonal accent

Arugula au Soleil

Peppery Arugula, Citrus Segments &
Shaved Parmesan

Lobster Rosé Éléance

Lobster Ravioli finished in a Silky
Rosé Cream Sauce

Herb Crowned lamb Rack

Grilled 3-Bone Lamb Rack finished
with herb & Lamb Jus

Lavender Citrus Éléance


A delicate citrus cheesecake
infused with floral lavender

Summer Exclusive

Available Thursday to Saturday only

An intimate dining experience with limited seating

94 per guest



Wine Pairing

Henri Bourgeois Les Baronnes

Sauvignon Blanc | France | Pearl of the Patio

Mineral, grapefruit and freshness cut through the richness of scallop and bacon while elevating the delicate seafood.

Paco & Lola Albariño

Albarino | Spain | Chilled Gazpacho

Fresh melon, citrus and bright acidity complement the chilled tomato profile beautifully.

Louis Jadot Bourgogne

Pinot Noir | France | Wellington Royale

Silky texture and earthiness pair naturally with pastry and beef without overwhelming the course.

Whispering Angel Rosé

Rose | France | Arugula au Soleil

Elegant, delicate and refreshing with enough body to stand up to parmesan and citrus.

Hidden Bench Estate Organic

Chardonnay | Ontario | Lobster Rosé Éléance

Balanced richness, subtle oak and texture complement rosé cream and lobster beautifully.

Caymus

Cabernet Sauvignon | California | Lamb Rack

Dark fruit, spice and structure hold the lamb perfectly.

Lavender Love

Our signature cocktail to creates a memorable finish.

Manager selected Wine special,

77 per guest