

TASTING MENU

150++ pp | wine pairing: 75++ pp | cocktail pairing: 65++ pp

CANAPÉS

lobster Johnny cake

bronze fennel, chilli mayo
(nf)

roti

curried goat, cilantro
(df, nf)

plantain brioche

tomato, maple,
jerk butter (nf)

wine | Roederer Estate, Blanc de Noirs, Brut, Anderson Valley, California NV
cocktail | *Fennel Delight*: gin, Pernod, pineapple reduction, cream cheese foam

COURSES

pumpkin cappuccino

scotch bonnet green curry, lemongrass, coconut (nf)

wine | Müller-Catoir 'MC', Riesling, Pfalz, Germany 2020

cocktail | *Spiced Pumpkin*: espresso, bourbon, curry syrup, pumpkin juice

oxtail tortellini

slow-cooked oxtail, mushroom ceviche, cloudy consommé (nf)

wine | Torres 'Celeste', Tempranillo, Ribera del Duero, Spain 2019

cocktail | *Guinness Punch*: stout, Pyrat rum, vanilla extract, nutmeg, lime

caramelized salmon

orange & ginger glaze, mussel butter sauce, seaweed mashed potatoes

wine | La Chablisienne 'Pierrelée', Chablis, Bourgogne, France 2018

cocktail | *Velvet & Cream*: fresh basil, honey syrup, vodka, velvet Amaretto

spiced lamb & ragu

ragu, stuffed dumpling, mint emulsion (nf)

wine | Château de Marsannay, 'Les Grandes Vignes', Côte de Nuits, Bourgogne, France 2021

cocktail | *40th Fashion*: Wild Turkey bourbon, brown sugar, parsley tea

PRE-DESSERT & DESSERT

soursop bubbles

le ducana cake

Chef Kerth Gumbs signature dessert; inspired by flavors of conkie dumpling
sweet potato, ginger, caramelized chocolate, salted milk ice cream (nf)

wine | Domaine de Durban, Muscat de Beaumes-de-Venise, Rhône, France 2020

cocktail | *Lychee Martini*: lychee juice, lemongrass syrup, mezcal

PETIT FOURS

white chocolate & Bailey's

(nf)

Wray & Nephew gummies

(nf, gf)

guava cheese

(nf, gf, vg)

rum cake madeleines

(nf)

df - dairy free | gf - gluten free | nf - nut free | vg - vegan

Please inform us of any allergies or dietary requirements when placing your order.

All prices are in USD and subject to 13% GST + 17% service charge.

CELESTE

by Kerth Gumbs