

VEGETARIAN TASTING MENU

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

CANAPÉS

Johnny cake
red peppers, spicy mayo
(nf)

roti
curried potato, cilantro
(nf)

plantain brioche
tomato, maple,
jerk butter (nf)

wine | Roederer Estate “Blanc De Noirs”, 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

tortellini

slow cooked duxelle, veggie flank, mushroom ceviche, cloudy consommé (nf)

wine | Torres ‘Celeste’, Tempranillo, Ribera del Duero, Spain 2019
cocktail | *Guinness Punch*: stout, Pyrat rum, vanilla extract, nutmeg, lime

glazed sweet potato

creamed corn, oregano popcorn (nf, gf)

wine | La Chablisienne ‘Pierrelée’, Chablis, Bourgogne, France 2018
cocktail | *Velvet & Cream*: fresh basil, honey syrup, vodka, velvet Amaretto

spiced kofta

stuffed dumpling, mint emulsion, sweet pepper butter sauce (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 Durban Muscat de Beaumes-de-Venise, Rhône, France
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