

Signature Tastings

5,7,10 course - 125/145/165 Vegetarian - 90/105/125 Wine Pairings 5,7,10 - 95/95/115

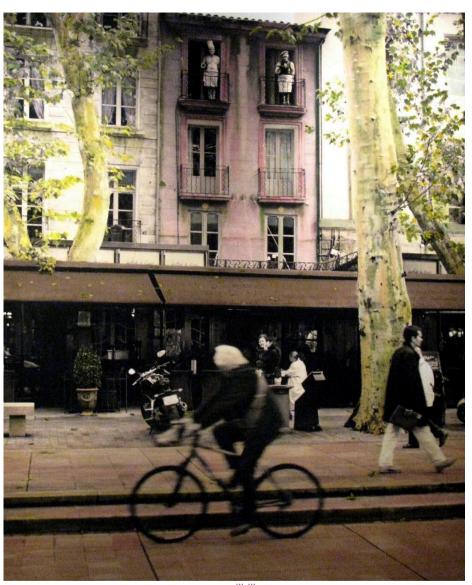
Á la carl	Á la carte pricing	
Firsts		
Glacier Bass, Ají Vinaigrette, Quinoa	25	
Lobster, Lemongrass, Lentils	28	
Seconds		
Ahi Tuna, Jasmine Soya, Amaranth	28	
Duck Breast, Porcini Mushrooms, Shiitake Aebleskiver	27	
Thirds		
Wild Boar, Ricotta Agnolotti, Okra	39	
Beef Tenderloin, Potato Pavé, Black Olive	36	
Add Foie Gras 18		
Fourth		
Mountain Oak, Hard, Cow's Milk	14	
Grey Owl, Soft, Goat's Milk	14	
Fifth		
Lemon Tart, Meringue, Melon	18	
	18	
Miso Butter Tart, Cherries, Brown Butter	10	

Assorted bread \$3 per plate Scoop of gelato \$6

Executive Chef Lorenzo Loseto

All our seafood is responsibly harvested, and Ocean Wise/Sea Choice approved. George works closely with local farmers to source the very best seasonal ingredients.

Alberobello Gelato pints to go \$14



www.gailhill.ca

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