

Savour the Sights Menu*
Jackson-Triggs
February 9, 2013

Tempura Raspberry Point oysters
Avocado | Ponzu | Saffron
Fennel

~

Atlantic salmon tataki
Watermelon granite | Black radish | Green figs
Charred scallion "Roll" | Bird eye chilli

~

House cured duck prosciutto
Strawberry chips | Arugula | Basil
Chocolate vinaigrette

~

Crispy pork belly | Roasted pork loin
Sunchoke | Red cabbage | Mustard greens
Vidal candied garlic

~

Almond financier | Honey anglaise

Banana parfait | Dulce de leche | Sponge toffee

White chocolate "fudge" | Honey crumble | Madagascar vanilla

*Menu subject to change