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## FEBRUARY DINE AROUND

### FIRST

#### ROOT VEGETABLE SALAD

CELERIAC PUREE, BROWN BUTTER ROASTED CARROTS & RUTABAGA, TEMPURA SWEET POTATO, PICKLED BEETS, TAMARIND SAUCE

#### OYSTERS AND CAVIAR (3 UNITS)

ATLANTIC CANADA OYSTERS ON THE HALF SHELL, SERVED WITH ACADIAN STURGEON CAVIAR

#### TUNA TARTAR

ALBACORE TUNA, PICKLED CROSNE DU JAPON, MUSTARD, CAPERS, SHALLOTS, HERBS, SERVED WITH FRIED ROOT VEGETABLES MATCHSTICKS

### SECOND

#### LAMB SHANK

BRAISED LAMB SHANKS, POLENTA, PAN JUS, ALLIUM, ROASTED ROOT VEGETABLES

#### DUCK CASSOULET

CONFIT DUCK LEG, NAVY BEAN CASSOULET, OULTON'S BACON, FENNEL, ORANGE, SOUR CHERRY

#### MUSHROOM RICE WITH FRESH TRUFFLE

GLUTINOUS RICE, MUSHROOMS DASHI BROTH. LOCAL MARITIME GOURMET MUSHROOMS, BRUSSEL SPROUTS, SCALLIONS, GARLIC CHIPS AND FRESH BLACK TRUFFLE

### THIRD

#### CHOCOLATE, CHOCOLATE, CHOCOLATE

CHOCOLATE SILK, CHOCOLATE HAZELNUT SOIL, DACQUOISE THINS, APRICOT COULIS

#### SURE BEETS DIETING

BEET CAKE, ELDERFLOWER CREAM, BLOOD ORANGE SORBET, CANDIED BEET CRISPS, ST. GERMAIN SAUCE

COMPLIMENTARY UNDERGROUND PARKING