

TEATRO
Food Day Canada Tasting Menu

First Course

Foie Gras Torchon
Brioche bread pudding, pickled BC cherries, Paradise Ranch pinot noir ice wine
reduction
micro basil, summer flowers

Second Course

Cavatelli (saffron/squid ink stripped)
BC Side stripe prawn, shellfish brodo, smoked botarga
Squid ink dentelle, pea shoot

Third Course

BC Sable Fish
Chanterelle, sea asparagus, coagulated egg yolk spiked with sherry vin
egg yolk set as a fluid gel

Entrée

Saddle of Rabbit
Braised leg croquette, charred heirloom carrot, rabbit jus
Carrot top fluid gel, carrot purée, burnt cippolini onion

Dessert

Toasted Farro Parfait
Canadian rye sablée, whipped local honey, blueberries, lemon verbena

Bon Bon

Red & White Canadian themed