



dining at dusk 59.0 per person

from 5.30pm - 6.30pm

leavened [presented to your table]

daily baked breads with soft butter, tuscan olive oil & balsamic

(gluten free bread items are available on request)

entrée

today's soup

with warm bread & butter v

seared scallops

tea braised pork, pickled shiitake, mandarin g

duck liver & cocoa paté

duck fat brioche, french radish, smoked yolk lf

main

risotto of slipper lobster

cauliflower, saffron fennel, truffle pecorino g

market fish

crushed potato, poached prawn, negroni puree, roast grapes lf g df

leelands lamb rump

roast carrot, sumac feta couscous, olive caramel

g - gluten free **v** - vegetarian **lf** - local food (provincially sourced)

n - contains nuts **df** - dairy free

for any other dietary restrictions please inform our friendly service team
as good food takes time please inform us of your time restraints