

Scholar's Dining Room
Tasting Menu

\$50 + tax

FOREST

Fir Tree Sphere

WATER & AIR

Tomato Water Pani Puri, Thai Basil Jelly

MEADOW & TERROIR

Kootenay Meadows Nostrala Custard, Venturi Schulze Balsamic Vinegar

ORCHARD, MEADOW AND GREENHOUSE

Yarrow Meadows Duck Rillettes, Quince Mustard, Pickled Vegetables

MEDITERRANEAN

House-made Capellini, Bottarga, Moroccan Olive Oil

SEA

*Pan-seared Hokkaido Scallop,
Sweet Pea Puree, Blood Orange Gel, Prawn Cracker*

PASTURE, FIELDS AND WOODS

*35 Day Dry Aged 63 Acres Beef Striploin,
Yukon Gold Potatoes, Baby Turnips,
Carrot Flan, Morel Mushrooms*

RUTUJA INSPIRED DESSERT