




FAMILY-STYLE MENU - 160 PER PERSON


STARTER

1888 HOUSE BREAD
everything seasoning, nasturtium butter

APPETIZER

TROUT HASHBROWN 
roe, tarama, dill

FOIE GRAS TERRINE
brioche, fig, elderflower

LOCAL GEMS 
marcona almonds, toasted grains, radicchio,
winter citrus, fresh herbs


CHOICE OF TWO:

WHOLE SEA BASS 
sambal butter, herbs, cucumber, charred lemon

BENCHMARK 30 DAY DRY AGED PORTERHOUSE 
jus, wagyu béarnaise


ROASTED DUCK CROWN 
pine, thyme, Alberta honey

SERVED WITH:

POPLAR BLUFF WHIPPED POTATOES 
goat butter, chives


HEIRLOOM CARROTS 
carrot top kimchi, vadouvan, dukkah, labneh

MAIN

GRILLED ASPARAGUS 
gruyère foam, whey dressing, chervil

DESSERT

TONA BEAN MOUSSE 
haskap, almond

TEXTURES OF CHOCOLATE 
The Springs dark 67.2% bitter & red fruits,
The Springs milk 43.2% single origin-smoky,
caramel, vanilla

WWW.1888CHOPHOUSE.COM



Gluten-Free



Vegetarian



Vegan



Dairy Free

1888