



1888


GROUP STYLE MENU


STARTER | 1888 HOUSE BREAD
everything seasoning, nasturtium butter

HASHBROWN 
smoked trout roe, tarama, truffle

APPETIZER | CHOICE OF:

FOIE GRAS TERRINE 
brioche, fig, elderflower

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

LAMB TARTARE 
pink peppercorn labneh, Saskatoon berry,
horseradish

MAIN | CHOICE OF:

FAVA BEAN CAPPELLETTI 42
cashew, chanterelle mushroom, lemon, parsley

PACIFIC HALIBUT 54
burnt leek, courgette, queen olives, anise

BENCHMARK FILET 145
+ 35 TO UPGRADE TO BRANT LAKE WAGYU TENDERLOIN
onion soubise, caramelized onion, fingerling potatoes, jus

+TABLESIDE SEASONAL TRUFFLE OPTION 15

DESSERT | FORREST BERRIES & CREAM
birch syrup, white chocolate, almond, tonka bean

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