



1888

RECEPTION MENU



PRICED PER DOZEN:

EAST COAST OYSTER 94 
horseradish crema, scape, dill

TROUT HASHBROWN 88 
smoked roe, tarama, nasturtium

CHIP AND DIP 82  
benchmark bresaola, beef tendon, tallow, chives


PORCINI AND CHESNUT DONUTS 88
wagyu fat caramel

HAMACHI 92  
tapioca cracker, white soy, shiso

BRANT LAKE TOAST 96
striploin, mustard seed, cured egg yolk

TONKA BEAN MOUSSE 82 
haskap, almond

CANAPÉS

TEXTURES OF CHOCOLATE 84 
The Springs dark 67.2% bitter & red fruit,
The Springs milk 43.2% single origin-smoky,
caramel, vanilla



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