

# Cloud 9 Finale 6-Course Menu

(Available in September — 48 hours advance reservation required)

## 1<sup>st</sup> course

classic **beef consume** or **caprese salad** with buffalo mozzarella  
(caprese salad: simple Italian salad with sliced mozzarella cheese, tomato & green basils seasoned with salt & olive oil.)

## 2<sup>nd</sup> course

garlic cheese **baked french escargot** or **bc honey mussel** in saffron cream sauce

## 3<sup>rd</sup> course

**wagyu beef carpaccio** or **angus steak tartar**  
with a truffle aioli with smoked paprika and herb crostinis

## 4<sup>th</sup> Course

hokkaido seared **scallop with caviar** or **bc seared foie gras**  
in a creamy veloute with fresh figs & roasted beets

## 5<sup>th</sup> course

brome lake seared **duck a la orange**  
with cranberry, apricot quinoa & seasonal vegetables  
or

fresh wild **arctic char wellington**  
with cranberry wild rice & seasonal vegetables  
or

canadian AAA **steak neptune & atlantic lobster tail**  
with truffle whipped yukon potatoes & seasonal vegetables

## Dessert

german **chocolate hazelnut cake** or **black sesame gelato** with lychee rum balls

# \$120

per person (gratuity & beverages not included)