

# Cloud 9 Finale 6-Course Menu

(72 hours advance reservation required — **ends September 29**. Credit card is required to confirmed reservation with a \$100 cancellation fee. No change of mind on the day off concerning the menu.)

## 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). Minimum of 2 people.

above menu base on per person and plus applicable tax. cannot be combined with any other promotional products. ie: entertainment coupons or cards.