



## NOVEMBER & DECEMBER

# From Ocean to Plate: Canadian Lobster

We've crafted 4 special menus that showcase the incredible flavors of Canadian lobster.

Lobster Carpaccio Yuzu Dressing, Piment D'Espelette, Hazelnuts, Lobster Oil	\$208
Lobster Mousse Champagne Sauce, Salmon Roe	\$248
Lobster Thermidor Served with Salad and French Frise	\$288
Butter Poached Lobster Tail Glazed Carrots, Beurre Blanc, Parsley Oil, Caviar	\$368

### RED WINE BY THE BOTTLE **40% OFF**

Gevrey Chambertin, Domaine Mortet 2019 ~~\$790~~ \$474

### WHITE WINE BY THE BOTTLE **40% OFF**

Vouvray White Domaine Sylvain Gaudron ~~\$660~~ \$396  
'Les Vaux Louis' Chenin Blanc 2019

### ROSÉ BY THE BOTTLE **40% OFF**

Château Roubine, Côtes de Provence 2020 ~~\$350~~ \$210

*Prices listed subject to 10% service charge*